モーニングKC　モーニングKC1459

神の雫

Les Gouttes de Dieu

3

作＝亜樹 直　画＝オキモト・シュウ

作＝亜樹 直
画＝オキモト・シュウ

講談社

亜樹 直

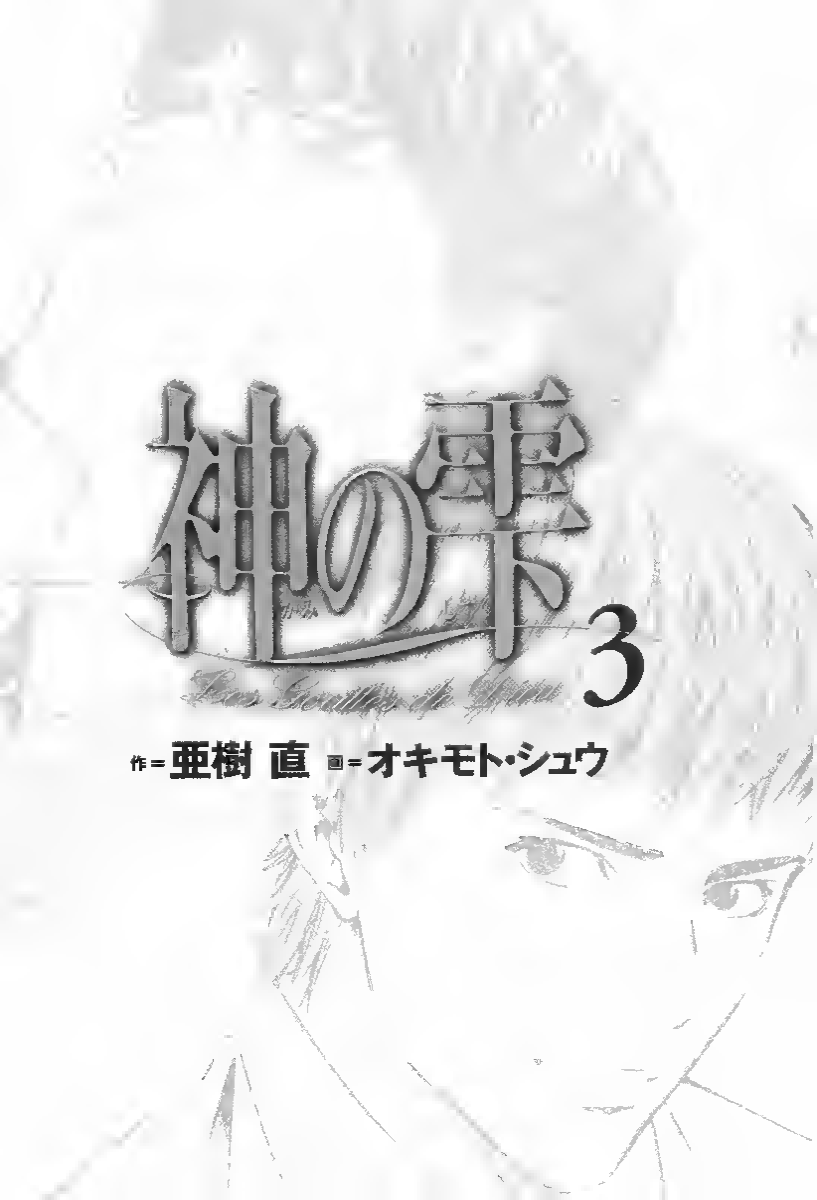
その昔、ワイン飲み始めの頃は
「赤」よりも「白」が美味しいと思っていた
[illegible]ある時、
重厚な赤ワイン（銘柄は思い出せないが）を
初め[illegible]は、
赤ワインの奥深く妖しい魅力に
取りつかれてしまった。
以来、どちらかといえば
赤ワインびいきが続いてるが、
暑くなると、
[illegible]
シャブリにムルソー、
そして白の女王・モンラッシュ。
百花繚乱の白ワインを愛でるには、
夏が最高の季節だ。

モーニングKC

作＝亜樹　直
画＝オキモト・シュウ

神の雫（しずく） 3

Les Gouttes de Dieu


神の雫
3
作＝亜樹 直 画＝オキモト・シュウ

CONTENTS

#19 因縁は料理とともに ―― 3

#20 ワインか料理か ―― 23

#21 父と娘と ―― 43

#22 熱き神々の覚醒 ―― 63

#23 シャブリと牡蠣 ―― 83

#24 そして本当の準備を ―― 103

#25 新たな火蓋は静かに切られ ―― 123

#26 素敵な贈り物は偶然に ―― 147

#27 フランスワインという必然 ―― 171

#28 下町純情ワイン兄弟 ―― 191

| 巻 | 末 | 特 | 別 | 付 | 録 |

神の雫がより楽しめるコラム 今夜使えるワイン談義

神の雫オリジナル 役に立つチャート／リスト

犬でもわかるワイン用語集

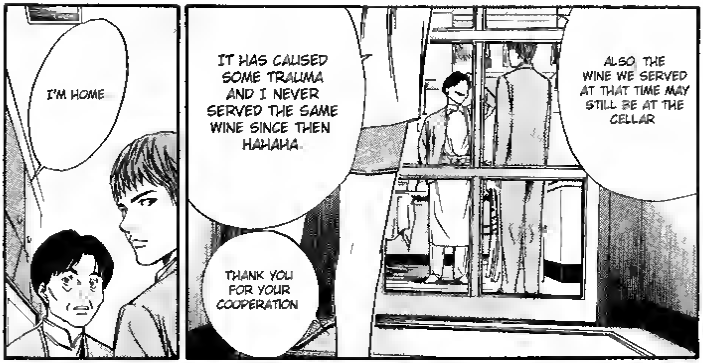
亜樹 直の週末ワイン

THIS BRAGGING GUY UP...
LET ME HELP YOU BEAT.
#19 FATALITY COMES WITH FOOD

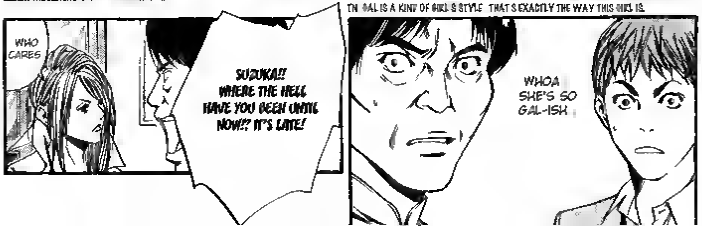
WE'LL ATTACK HIM BACK WITH A GLASS OF WINE. THEN HE CAN'T COMPLAIN.
IF HE SAYS THAT HE WILL COME BACK HERE AGAIN ON MONDAY,

I JUST WANT TO BEAT HIM ONCE
ACTUALLY, MY FATE HAS BEEN LINKED WITH THIS CRITIC...
HE TOOK OVER MY HOUSE YOU SEE!!
HA,
I DON'T REALLY UNDERSTAND, BUT IN SHORT YOU'RE SAYING THAT YOU'RE AN EXPERT IN WINE RIGHT?
AH, SORRY FOR NOT TELLING YOU.
WHO ON EARTH ARE YOU?
FROM THE WINE SECTION OF SUN BEER
I'M SHIZUKU KANZAKI,
OK IT'S NOT LIKE I HAVE ANYONE TO HELP ME ANYWAY.
I THINK I CAN BE OF ASSISTANCE SINCE I'M A LITTLE CONFIDENT IN MY NOSE AND TONGUE.
I DON'T KNOW ABOUT NAMES OF WINE BUT,
WELL, I'M STILL JUST A NOVICE.
EH? THOUGH YOU HAVE A PRETTY NICE WINE CELLAR
I CAN'T EVEN DRINK A DROP OF ALCOHOL.
TO TELL YOU THE TRUTH, I'M A NONALCOHOLIC
SHE LOVED WINE AND COULD ENJOY ALCOHOL...
OH, MY DEAD WIFE USED TO MANAGE THAT.

HMM...
BACK THEN, EVERYTHING WENT WELL...
OH, AAH, I'M SORRY.
I HAVEN'T EVEN INTRODUCED MYSELF YET.
I'M WATANUKI, THE OWNER AND HEAD CHEF OF THIS RESTAURANT "MA FAMILLE"
NICE TO MEET YOU. I'D LIKE TO GET DOWN TO BUSINESS, WATANUKI-SAN. I HAVE SOME REQUESTS.
WHAT IS IT?
COULD YOU PLEASE GET DINNER A READY WITH THE EXACT SAME INGREDIENTS AND WINE THAT TOMINE ORDERED BY TOMORROW AFTERNOON?
IN THE FIRST PLACE, WE CAN'T DO ANYTHING UNLESS WE FIND OUT WHAT CAUSED HIM TO COMPLAIN
I, I UNDER-STAND
I'LL DO MY BEST.



TN: GAL IS A KIND OF GIRLS STYLE. THAT'S EXACTLY THE WAY THIS GIRL IS.



SFX: GLANCE
THIS IS A RESTAURANT!? A RESTAURANT IS A PLACE WHERE PEOPLE CAN ENJOY A DIFFERENT ATMOSPHERE FROM HOME COOKING
IF THE DAUGHTER OF AN OWNER STROLLS AROUND, CUSTOMERS WILL...
ALSO, HOW MANY TIMES DO I HAVE TO TELL YOU NOT TO COME IN FROM THE RESTAURANT'S ENTRANCE!?
チラ!!
HAHAHA.
OH THERE ARE NO CUSTOMERS DURING BUSINESS HOURS EITHER.
IT'S CLOSING TIME
AH... I GOT IT ALRIGHT THERE'S NO CUSTOMERS ANYWAY
WHAT?
YOU!
HOW COULD YOU...

YOU'VE BEEN DRINKING AGAIN
!
IT'S BEEN 2 YEARS SINCE YOU GRADUATED FROM HIGH SCHOOL, AND YOU STILL WON'T GET A JOB! ALL YOU DO IS WANDER AROUND AT THIS HOUR...
YOU'RE NOT EVEN 20 YEARS OLD!!
I'M ALMOST 20!
I BET YOU FORGOT ABOUT IT!?
WHAT DID YOU SAY!?
WELL, WELL
WATANUKI-SAN TOO YOU DON'T HAVE TO UNSPARINGLY YELL AT A MODERN YOUNG PERSON...
HOW COULD YOU TALK TO YOUR FATHER LIKE THAT?

I DIDN'T RAISE HER TO BE LIKE THIS.
I TAUGHT HER THAT BAD THINGS ARE BAD.
DON'T TALK LIKE MY MOM WAS WRONG!!
SUZUKA!
SFX: BAM.

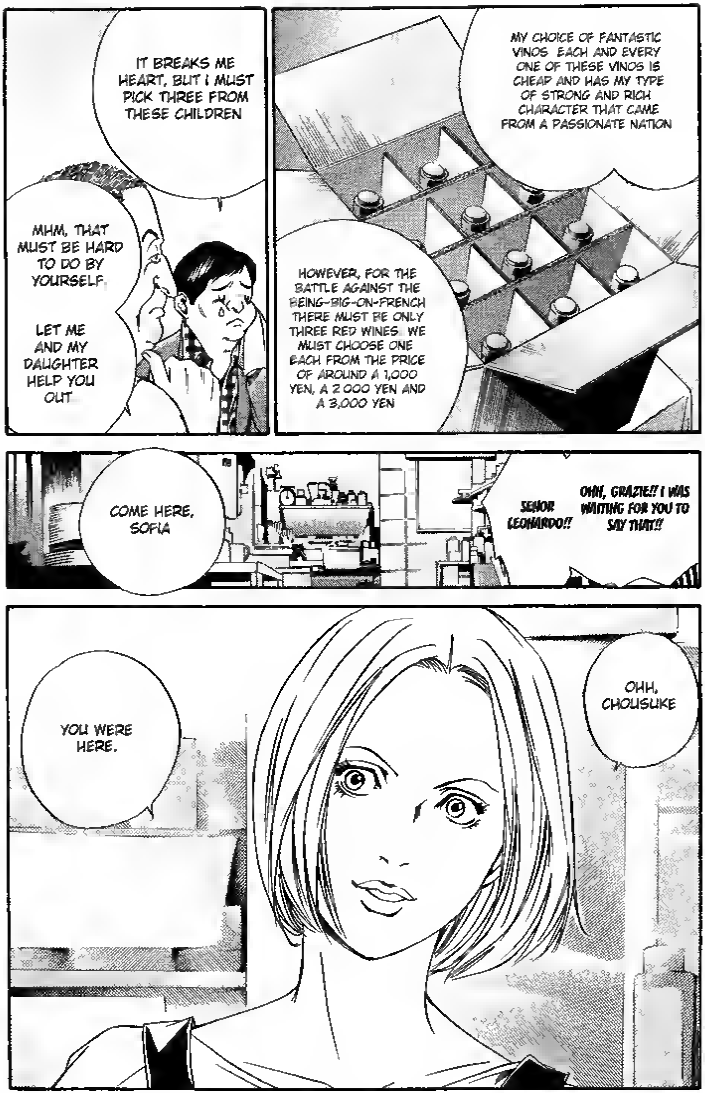
FOR SHOWING YOU UNCOMFORTABLE STUFF LIKE THAT
I APOLOGIZE...
...I KIND OF UNDER-STAND YOU...
WHEN HE WAS ALIVE WE ALWAYS ARGUED.
MY FATHER DIED RE-CENTLY TOO.
FOR SOME REASON SINCE HER MOTHER'S DEATH, I CAN'T COMMUNICATE WELL WITH HER...
HOWEVER, NOW THAT HE'S GONE,
I SLOWLY CAME TO REALIZE WHAT MY FATHER WANTED ME TO DO
THAT'S ONE OF THE REASONS THAT I CAME INTO THIS WINE BUSINESS.

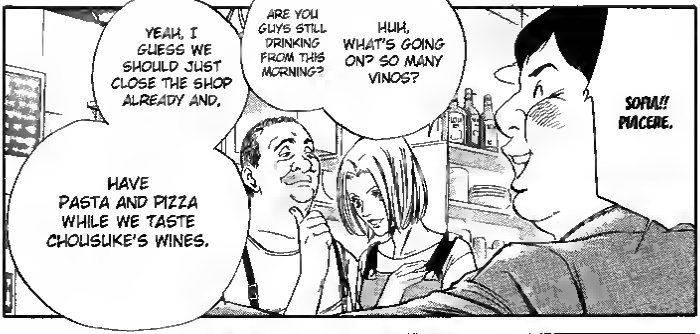
IT MAY BE THE WAY OF A RELATIONSHIP,
BETWEEN A FATHER AND HIS SON.
...
HUH?
I FEEL LIKE I CAN TRUST YOU
WELL, I DIDN'T TAKE YOU SERIOUSLY BECAUSE YOU ALL OF A SUDDEN CAME UP TO ME SAYING THAT YOU WANTED TO HELP ME UP. THOUGH
NOW I FEEL LIKE I WANT TO BET ON YOU.

FORMALLY, PLEASE WORK WITH ME
THE SAME TO YOU.

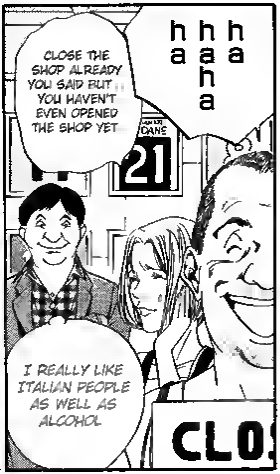
SFX. THROW
ブン
SFX. RATTLE
ガタガタ
MOM...

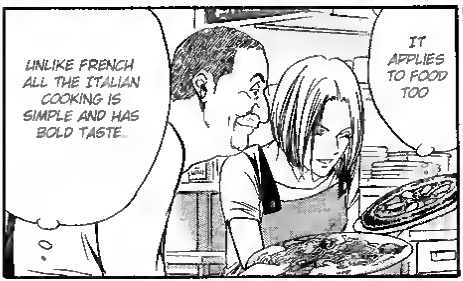
SORRY TO BOTHER YOU IN THE MORNING
I'D LIKE TO ASK FOR YOUR COOPERATION
I WANT TO BEAT A BROWN HAIRED KID
THAT'S NOT BEING BIG ON FRENCH
OHH, BENE!!
THAT'S INTERESTING. ASK ME ANY-THING
WHAT'S THAT?
INTER-ESTING ISN'T IT? MUFUFU.
CLANG!
OH!! SENOR CHOUSUKE
BONJOURNO!
BON-JOURNO.


IT BREAKS ME HEART, BUT I MUST PICK THREE FROM THESE CHILDREN
MHM, THAT MUST BE HARD TO DO BY YOURSELF.
LET ME AND MY DAUGHTER HELP YOU OUT.
MY CHOICE OF FANTASTIC VINOS EACH AND EVERY ONE OF THESE VINOS IS CHEAP AND HAS MY TYPE OF STRONG AND RICH CHARACTER THAT CAME FROM A PASSIONATE NATION
HOWEVER, FOR THE BATTLE AGAINST THE BEING-BIG-ON-FRENCH THERE MUST BE ONLY THREE RED WINES. WE MUST CHOOSE ONE EACH FROM THE PRICE OF AROUND A 1,000 YEN, A 2,000 YEN AND A 3,000 YEN
COME HERE, SOFIA
SENOR LEONARDO!!
OHH, GRAZIE!! I WAS WAITING FOR YOU TO SAY THAT!!
YOU WERE HERE.
OHH, CHOUSUKE


SOFIA!! PIACERE.
HUH, WHAT'S GOING ON? SO MANY VINOS?
ARE YOU GUYS STILL DRINKING FROM THIS MORNING?
YEAH, I GUESS WE SHOULD JUST CLOSE THE SHOP ALREADY AND,
HAVE PASTA AND PIZZA WHILE WE TASTE CHOUSUKE'S WINES.

THAT IDIOT SON OF YUTAKA KANZAKI
SURELY HE REALIZED HOW DIFFICULT IT IS TO FIND A CHEAP FRENCH WINE BY NOW
HADANE
スポン

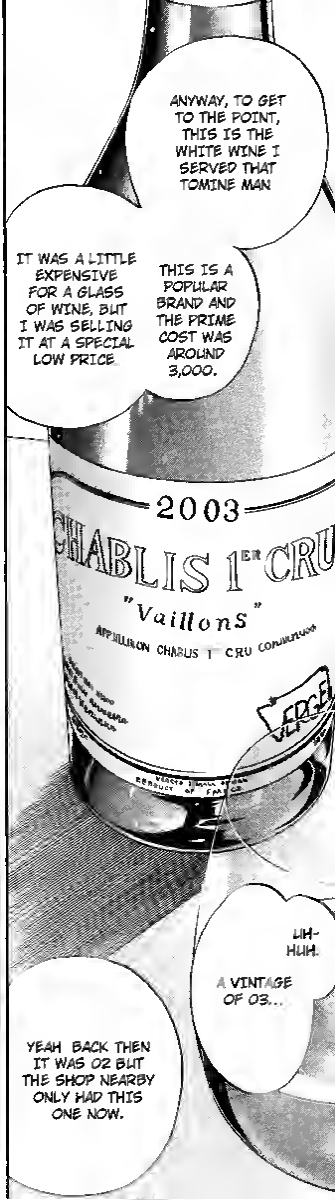

haha haha
CLOSE THE SHOP ALREADY YOU SAID BUT YOU HAVEN'T EVEN OPENED THE SHOP YET
21
I REALLY LIKE ITALIAN PEOPLE AS WELL AS ALCOHOL
CLO


IT APPLIES TO FOOD TOO
UNLIKE FRENCH ALL THE ITALIAN COOKING IS SIMPLE AND HAS BOLD TASTE..

COMPARED TO THAT ALL THE ITALIAN WINES ARE POWERFUL AND,
EASY TO DRINK

IN SHORT, IF YOU'RE AIMING FOR THE MASS MARKET,
IT SHOULD BE ITALIAN RATHER THAN FRENCH.
HE SHOULD LEARN IT.
SFX: CLANG
カラ〜ン
WE WERE WAITING FOR YOU KANZAKI-SAN.
HELLO
UH? THIS LADY IS?
AH, MY NAME IS MIYABI SHINOHARA
I'M HELPING SHIZUKU-SAN

IT'S "CHABLIS 1ER CRU" FROM VERGE
THIS MAKER IS CALLED "MAGICIAN" FOR ONE OF WHITE WINE'S BREED, CHARDONNAY. THEY MAKE FRUITY, RICH, SOFT AND DELICATE CHABLIS


ANYWAY, TO GET TO THE POINT, THIS IS THE WHITE WINE I SERVED THAT TOMINE MAN
IT WAS A LITTLE EXPENSIVE FOR A GLASS OF WINE, BUT I WAS SELLING IT AT A SPECIAL LOW PRICE.
THIS IS A POPULAR BRAND AND THE PRIME COST WAS AROUND 3,000.
2003
"Vaillons"
LIH-HUH.
A VINTAGE OF 03...
YEAH. BACK THEN IT WAS 02 BUT THE SHOP NEARBY ONLY HAD THIS ONE NOW.

I SEE IT HAS THE RICH FRAGRANCE OF FRUITS AND MANY FLOWERS, ALONG WITH RIPED PINEAPPLE AND SLIGHTLY SMOKED OAK
HOW DO I PUT IT? I THINK IT'S A FRUITY AND DELICATE WINE
I SEE THEN, DOES IT MEAN THAT WINE ITSELF IS NOT BAD AT ALL?
フン
THAT'S WHAT I THINK
IT'S STILL YOUNG AND THE TASTE OF NEW BARREL IS SIGNIFI-CANT
IT'S FULL OF FRUITINESS THAT MAKES IT ALMOST LIKE "MEURSAULT"
THE RETAIL PRICE IS A LITTLE EXPENSIVE, AROUND 4,000 YEN BUT IF YOU THINK OF IT AS A 1ER OF A "MEURSAULT", THAT MAKES IT CHEAP
THIS IS THE SAME SEA URCHIN'S MOUSSE FROM THAT TIME

ALSO, AS A HIDDEN SAVOR, I USED LOBSTER SHELL
I USED BUTTER, FRESH CREAM AND A LITTLE BIT OF LEMON
IT'S DELICIOUS FOOD TOO
.....
IN TERMS OF WINE, "OYSTER WITH CHABLIS" HAS BEEN COMMON SENSE FROM THE OLD DAYS
THESE OYSTERS LOOK VERY FRESH TOO. I THINK IT'LL GO WELL WITH CHABLIS
パクッ!!

パクッ
HOW STRANGE.
I TASTED IT IN THE KITCHEN AND IT WASN'T FISHY AT ALL.
EH? NO WAY.
HUH? THIS OYSTER IS A BIT FISHY...
EH?
I'VE FIGURED IT OUT.
SEE, THERE'S NO PROBLEM WITH IT.
HMM, BUT...

I'M BEGINNING TO UNDERSTAND THE REASON WHY THAT
TOMINE BASTARD DIDN'T DRINK THIS WINE--.
#19 END

I Eat Manga

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Typesetter - Hikarulove10, Supremo
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We are really in need of japanese to english translators, cleaners, typesetters, raw providers
If your out there please send me an email at hash899@gmail com

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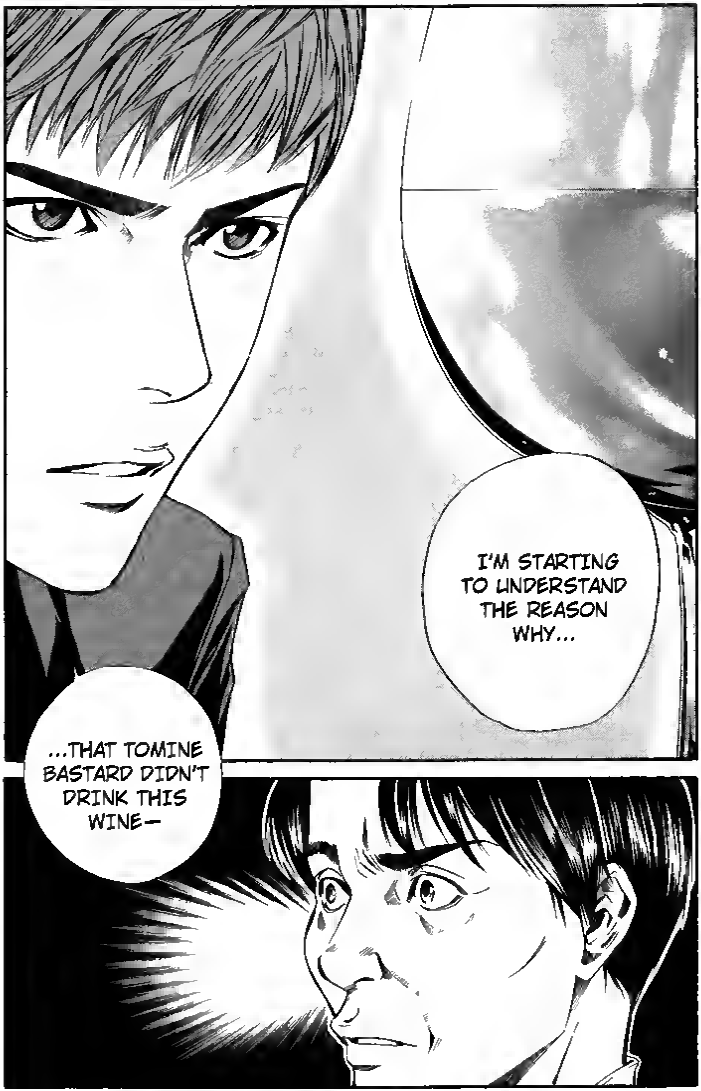
#20 WINE OR FOOD.

IN TERMS OF WINE, IT'S BEEN COMMON SENSE SINCE THE OLD DAYS TO HAVE "OYSTERS WITH CHABLIS."
THIS OYSTER GOES WELL WITH CHABLIS TOO
HUH?
I'VE FIGURED IT OUT
HUH? THIS OYSTER IS A BIT SMELLY
EH?
NO WAY
I TASTED IT IN THE KITCHEN BUT IT WASN'T FISHY AT ALL
HOW STRANGE


I'M STARTING TO UNDERSTAND THE REASON WHY...
...THAT TOMINE BASTARD DIDN'T DRINK THIS WINE—

I UNDER-STAND
...
NO. BEFORE THAT, LET'S CONTINUE TASTING YOUR FOOD.
PLEASE, TELL ME!
WHAT DO YOU MEAN?
THEN, LET ME GET YOU THE MAIN DISH.
MIYABI-CHAN
WHEN THE SEA URCHIN MOUSSES WERE FIRST SERVED, YOU TASTED IT AND SAID IT WAS DELICIOUS, RIGHT?
YEAH
I THOUGHT THAT WAS AN EXCELLENT DISH FOR THE PRICE
HEY, SHIZUKU-SAN
WHAT WAS THE PROBLEM?
OH, THAT'S RIGHT.
BUT AT THAT TIME, I NOTICED THAT I DIDN'T HEAR YOU SAY ANYTHING ABOUT THE WINE.

I DON'T KNOW YET
TH-, THAT'S RIGHT BUT WHY?
IN FACT, I'M SURE THAT I HAD SOME WINE AFTER HAVING THE MOUSSE.
THOUGH, WHEN I HAD THE OYSTER THAT WAS SERVED AFTERWARD, I FELT ANOTHER UNCOMFORTABLE FEELING.
I DIDN'T FEEL THE SENSATION OF THE WINE LIKE I FELT BEFORE TASTING ANY FOOD.
MIYABI-CHAN, YOU SAID THAT IT WAS FISHY.
YEAH, I THOUGHT THAT THE OYSTER WAS ORIGIN-ALLY LIKE THAT THOUGH
THAT'S NOT IT
THAT OYSTER'S FISHINESS WAS CAUSED BY THE WINE.
EH!?

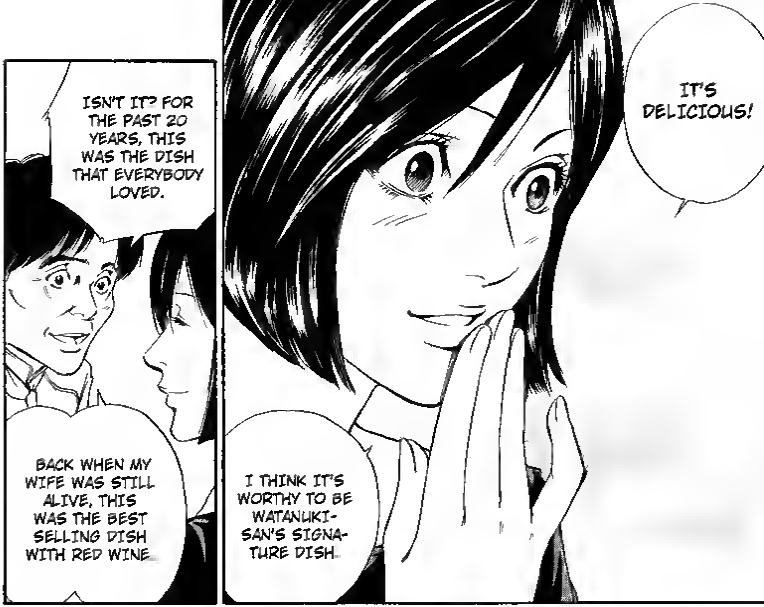
YUTAKA KANZAKI WAS NOT ONLY A FIRST-RATE CRITIC OF WINE BUT ALSO OF FRENCH CUISINE, RIGHT?
AND THAT PERSON MATCHED THOSE TWO TOGETHER SO IT COULDN'T BE WRONG...
YEAH, IT'S A USUAL COMBINATION IN FRENCH CUISINE RIGHT?
IF I REMEMBER RIGHT, MY FATHER USED TO ORDER CHABLIS WHEN HE WAS HAVING OYSTER.
B- BUT OYSTER AND CHABLIS ARE,
HOWEVER, THERE'S "SOMETHING" IN HERE...
... AND ISSEI TOMINE KNEW ABOUT THAT "SOMETHING".
THAT'S WHY HE DIDN'T TOUCH THIS CHABLIS AFTER HE SNIFFED IT.
...

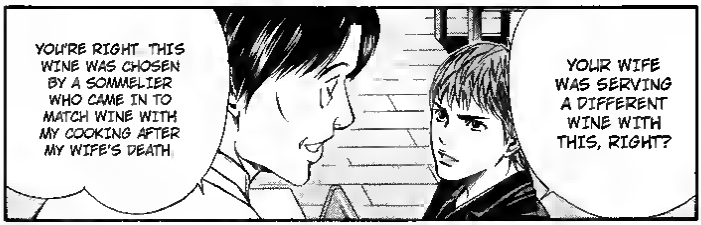
AND WHAT'S THE GLASS OF WINE YOU SERVED WITH IT?
WHOA IT LOOKS NICE
SORRY TO KEEP YOU WAITING
THIS IS THE MAIN DISH, RIS DE VEAU AND FOIE GRAS'S SAUTE WITH MADEIRA SAUCE
"DOMAINE ALAIN HUDELOT-NOIR" FROM CHAMBOLLE-MUSIGNY VINTAGE 00.
HUDELOT-NOEL
Chambolle-Musigny
APPELLATION CHAMBOLLE-MUSIGNY CONTROLEE
Alain HUDELOT-N
YEAH, THE SOMMELIER WHO RECOMMENDED IT SAID SOMETHING LIKE THAT TOO.
ON TOP OF THAT, THE CHARACTERISTIC OF BOURGOGNE WINE, ESPECIALLY FROM CHAMBOLLE-MUSIGNY VILLAGE, IS DELICATE AND ELEGANT
THAT'S WHY I THINK IT'S VERY DELICATE AND PEOPLE COULD START DRINKING IT AT AN EARLY STAGE.
HUDELOT-NOIR, I SEE. THIS DOMAINE MAKES VERY FEMININE AND SOFT WINE

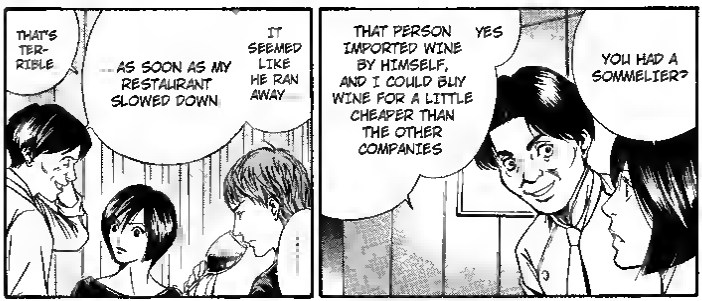
THAT'S WHY I WAS SO DISAPPOINTED WHEN I WAS SAVAGED LIKE THAT
Indeed.
HOW IS IT?
THOUGH STILL, THE WHOLESALE PRICE WAS ALMOST 3,000 YEN. I SERVED IT CONSIDERING THE BALANCE WITH THE MAIN DISH THAT I PUT MY SPIRIT INTO IT.
IT'S VERY POPULAR IN EUROPE, AND WE CAN GET IT AT A FAIRLY CHEAP PRICE IN JAPAN TOO.
I SEE. I COULD EASILY TELL ITS DELICATE CHARACTER.
THIS SOFT AROMA IS JUST LIKE A LITTLE FLOWER COMING STRAIGHT INTO MY NOSTRILS.
IT'S A LITTLE THIN BODIED WINE.
WHO'S ALWAYS READING IN THE CORNER OF A CLASS ROOM.
TO ILLUSTRATE. IT'S LIKE A SKINNY WHITE SKINNED FEMALE STUDENT

IT MIGHT BE THE WEAK VINTAGE OF '00 THAT IS CAUSING THIS THIN BODY AND LIGHTNESS IN BOTH COLOR AND FRUITINESS.
ITS ACIDITY COULD BE THE CHARACTERISTIC OF ITS DOMAINE THOUGH.
I DON'T THINK THE LEVEL OF THE WINE IS LOW.
ITS COLOR IS A LITTLE LIGHT AND THE ACIDIC TASTE IS NOTICEABLE THOUGH.

...
IT MUST HAVE BEEN THE IMPRESSION THAT HE FELT WHEN HE HAD IT WITH THE FOOD...
IF IT WAS JUST CRITIQUE OF THE WINE, I DON'T THINK THE WINE DESERVED TO BE CENSURED LIKE THAT.


IT'S DELICIOUS!
ISN'T IT? FOR THE PAST 20 YEARS, THIS WAS THE DISH THAT EVERYBODY LOVED.
BACK WHEN MY WIFE WAS STILL ALIVE, THIS WAS THE BEST SELLING DISH WITH RED WINE.
I THINK IT'S WORTHY TO BE WATANUKI-SAN'S SIGNATURE DISH.


YOUR WIFE WAS SERVING A DIFFERENT WINE WITH THIS, RIGHT?
YOU'RE RIGHT. THIS WINE WAS CHOSEN BY A SOMMELIER WHO CAME IN TO MATCH WINE WITH MY COOKING AFTER MY WIFE'S DEATH.


YOU HAD A SOMMELIER?
YES
THAT PERSON IMPORTED WINE BY HIMSELF, AND I COULD BUY WINE FOR A LITTLE CHEAPER THAN THE OTHER COMPANIES
IT SEEMED LIKE HE RAN AWAY
...AS SOON AS MY RESTAURANT SLOWED DOWN.
THAT'S TERRIBLE

IS ANY-THING WRONG?
HUH?
DOES VINTAGE '00 HUDELOT LOSE FLAVOR THIS EASILY...?
NO.. I JUST FELT LIKE THE AROMA FROM THE WINE HAS ALREADY DISSIPATED
IT'S NOT BECAUSE OF THE WINE ITSELF.
THAT'S NOT IT.
TO PUT IT BLUNTLY,
I CAN'T SAY IT'S BECAUSE OF THE DISH
NO, THAT'S NOT WHAT I MEANT—
TH-, THEN ARE YOU SAYING THAT IT'S BECAUSE OF THE DISH?

I THINK THIS WAS THE PROBLEM
THAT CAUSED A MISMATCH OF THE FOOD AND WINE.

WHILE I WAS HAVING THIS FOOD AND WINE JUST NOW
I RECALLED SOMETHING OF MY FATHER
MIS-MATCH?
YES.
AT THAT TIME,
I DIDN'T LIKE IT SINCE I FELT LIKE HE WAS PUSHING ME TO HAVE WHATEVER HE LIKED.
SOME FRENCH WERE TOO RICH FOR A KID WHILE SOME WERE SIMPLE AND EASY TO EAT.
SINCE I WAS A KID, MY FATHER HAD ME EAT VARIOUS WESTERN CUISINES.
BASED ON THAT EXPERIENCE OR NOT, AN ALARM HAS BEEN SET OFF INSIDE OF ME THAT THIS FOOD AND WINE ARE MUTUALLY EXCLUSIVE AND THEIR EXISTENCE SHOULD NEVER COME TOGETHER
BUT COME TO THINK OF IT, PERHAPS HE WAS TEACHING ME ABOUT WESTERN CUISINES

NO
I DON'T KNOW WHAT KIND OF WINE FATHER WAS HAVING EITHER THOUGH
I STILL REMEMBER HOW HE BEHAVED AND SOME PART OF THE CONVERSATION TOO
YOU WEREN'T DRINKING WINE WHEN YOU WERE LITTLE, WERE YOU?
B-, BUT...
NO, MORE IMPORTANTLY, THE BEVERAGES HE GAVE ME TO DRINK INSTEAD OF WINE DURING THE MEAL,
I FELT LIKE THOSE WERE TELLING ME HIS WAY OF HOW TO MATCH FRENCH FOOD WITH WINE IMPLICITLY

ONE EXAMPLE OF THIS WAS THAT...
ONE DAY, THE FISH OF THAT COURSE WAS
A WHITE FISH WITH GRAPE-FRUIT SAUCE
MY FATHER DIDN'T EVEN ASK ME WHAT I WANT TO DRINK
BUT HE ORDERED ME A GRAPE-FRUIT JUICE...
.....
WELL, BACK THEN, I WAS JUST A KID.
SO I WAS HAPPY AS LONG AS I GOT SOME JUICE.

AND THEN, THE NEXT DISH CAME OUT...
THIS IS THE DUCK WITH MADEIRA SAUCE
WAIT THERE, SHIZUKU
WHOA! THIS LOOKS NICE
GARÇON, COULD YOU PLEASE TAKE THIS GRAPEFRUIT JUICE AWAY? THANKS.
CERTAINLY
EH? BUT IT WAS HALF FULL...
HAVE SOME WATER.
IT'LL DISTURB THE GOOD PARTS IN BOTH OF THEM.

IT WAS CLEAN AND HAD STRONG ACIDITY.
I DIDN'T DRINK THIS WINE, BUT I HAVE TASTED IT.
THAT'S WHY I THOUGHT THAT IT'LL SOFTEN THE RICHNESS OF THE MEAT THOUGH...
IF YOUR THEORY WAS RIGHT,
THERE'S NO POINT IN ASKING THE GARÇON TO TAKE THE GRAPEFRUIT JUICE AWAY RIGHT?
THE MAIN DISH I HAD AT THAT TIME WAS FATTY DUCK MEAT AND CAME WITH THE SAME SAUCE AS THIS DISH, SWEET MADEIRA SAUCE
HOWEVER, I GUESS, THE WINE THAT'S SERVED WITH FRENCH CUISINE DOESN'T EXIST FOR THAT PURPOSE
BANCHA FOR THAT OCCASION IS TO WASH THE TASTE AWAY,
AND IT'S NOT TO BE ENJOYED, RIGHT?
SURELY YOU HAVE A POINT. IF IT WAS JAPANESE CUISINE, A SIMPLE BANCHA MAY BE SERVED AFTER A RICH DISH THOUGH...

SOMETIMES THEY PREPARE A DISH TO ACCOMPANY AN ESPECIALLY EXCELLENT WINE
YOU'RE RIGHT
WATA-NUKI-SAN,
YOU WANTED HIM TO HAVE THIS SWEET DESSERT WITH THE COFFEE, RIGHT?
YES
I MAY HAVE A BIG MISUNDER-STANDING OF THE CHEMISTRY BETWEEN FRENCH FOOD AND WINE...
PERHAPS, I MISUNDER-STOOD THE FOUNDATION
BUT THEN THAT TOMINE CRITIC EVEN ASKED ME IF I SERVED DESSERT WINE BY THE GLASS?
SINCE DESSERT WINES ARE LIKE CAKE, THEY'RE SWEET AS WELL
THAT'S WHY I ONLY HAD A WEAK COFFEE READY

HUH ?
THAT MUST HAVE BEEN THE DECISIVE CONCLUSION.
I REJECTED HIS REQUEST BECAUSE THE DESSERT ITSELF WAS ALREADY SWEET.
IN TERMS OF FRENCH CUISINE, BEVERAGES AREN'T SERVED TO CLEAR THE CHARACTERISTIC OF FOOD.
RATHER FOR ENHANCEMENT.
AT LEAST, FOR WINE IT IS.
ENHANCEMENT..?

I REMEMBER NOW THAT MY FATHER WAS CALLING THIS RELATIONSHIP BETWEEN FRENCH CUISINE AND WINE...
...A "MARRIAGE".

#20 END

I Eat Manga
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Typesetters • Malionette
We are in need positions.
liked the release.
visit us at to

#21 FATHER AND DAUGHTER.

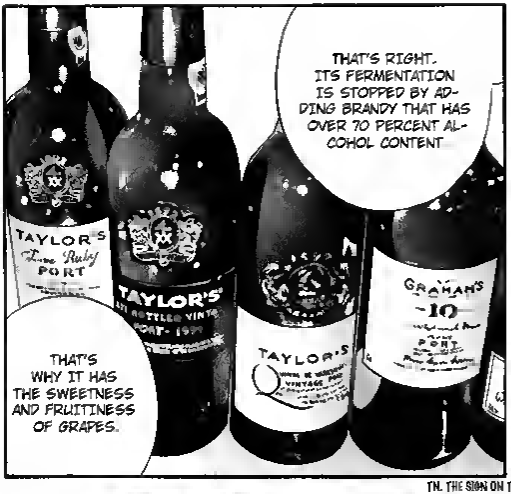
NOW, I REMEMBER MY FATHER CALLED THIS RELATION-SHIP BETWEEN FRENCH CUISINE AND WINE-
A "MARRIAGE".
IN TERMS OF FRENCH CUISINE, BEVE-RAGES AREN'T SERVED TO CLEAR THE CHARACTE-RISTIC OF FOOD,
RATHER FOR ENHAN-CEMENT.
AT LEAST, FOR WINE IT IS.
A "MA-RRIAGE" ...
I'VE HEARD OF THAT WORD,
BUT SINCE I CAN'T DRINK ALCOHOL, I'VE NEVER THOUGHT ABOUT IT SE-RIOUSLY. .
THEY ENHANCE EACH OTHER ...
THAT'S RIGHT. THAT MUST BE IT

SOMETIMES I FEEL THAT WINE MAKES A DELICIOUS FRENCH DISH EVEN MORE DELICIOUS.
SOMETIMES IT WORKS THE OTHER WAY AROUND AND THE DISH BRINGS OUT THE BEST IN WINE.
THAT'S THE "MARRIAGE".
IN MANY WAYS.
A REAL MARRIAGE IS THE SAME THING TOO.
AN IDEAL MARITAL RELATIONSHIP MEANS ENCOURAGING EACH OTHER ...
WHAT DO YOU REALLY MEAN ?
.....
THE BANQUET MENU FOR TOMORROW?
HMM. I HAVEN'T DECIDED YET...
YOU SHOULD
I CAN'T DECIDE WHICH WINE TO SERVE IF YOU DON'T DECIDE THE DISH.
DON'T WORRY ABOUT IT. YOU SHOULD JUST REST WELL.
I'LL TAKE CARE OF THE RESTAURANT.

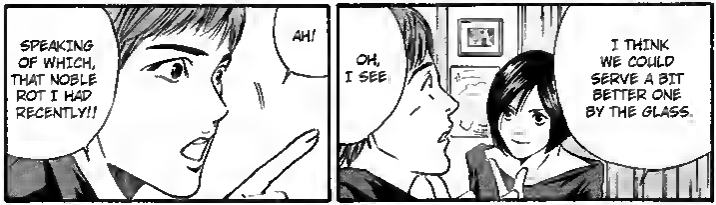
I'M SORRY...
.....
YOU'RE RIGHT ...
...MY WIFE BROUGHT THE WINE LIST WITH HER INTO THE HOSPITAL WHEN SHE WAS HOSPITALIZED FOR CANCER.
EVERY TIME I VISIT HER AT THE HOSPITAL, SHE WOULD WORRY ABOUT WHAT WINE SHOULD ACCOMPANY THE BANQUET.
THOUGH, ALL I COULD DO WAS TO COOK...
YOUR WIFE MUST KNOW WHAT THE "MARRIAGE" MEANS.
PERHAPS... BUT ALL I DID WAS-
-JUST GET ANGRY WHEN A CRITIC CENSURED MY RESTAURANT, I WAS ONLY THINKING THAT THE CRITIQUE WAS AN ACCUSATION.
I'M ASHAMED.
I DIDN'T THINK ABOUT WHAT I'D DONE WRONG.

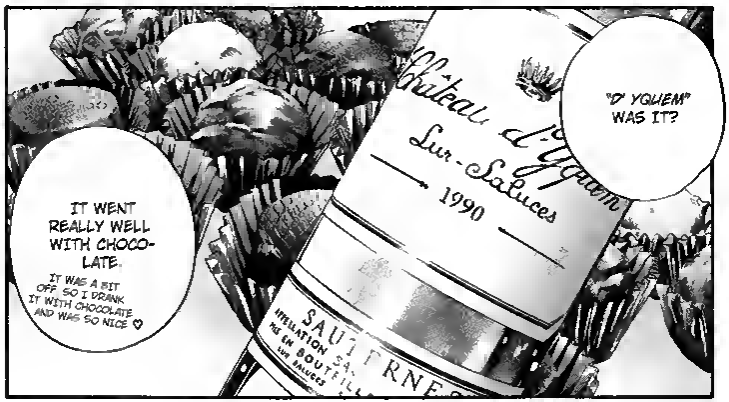
LET'S THINK ABOUT HOW WE CAN CREATE A MARRIAGE OF FOOD AND WINE, TO TRIUMPH OVER ISSEI TOMINE!
!
MORE IMPORTANTLY, WE DON'T HAVE MUCH TIME NOW
TH-, THAT'S RIGHT
I GOT AN IDEA WHILE I WAS LISTENING TO SHIZUKU-SAN
BASICALLY, WHAT "MARRIAGE" MEANS IS TO MATCH SOMETHING SIMILAR IN TASTE AND AROMA, DOESN'T IT?
IF THAT'S THE CASE, I THINK WE CAN FIND THE DESSERT WINE EASILY.
CA-, CAN YOU GIVE ME SOME EXAMPLES?
MY RESTAURANT'S SIGNATURE DESSERTS ARE SOMETHING WITH STRAWBERRY OR CRANBERRY,
AND THE CHOCOLATE CAKE THAT I JUST SERVED
.....
OH, SHE'S POSSESSED BY GOD OF SWEETS NOW
TEHEHE.

HOW ABOUT...
A RED PORT WINE FOR A FRUITY DESSERT T HAT HAS THE FRAGRA-NCE AND SOURNESS OF FRUIT?
IT'S RICH IN THE AROMA OF FRUIT AND MAT-CHES WELL WITH FRUITY DES-SERTS.



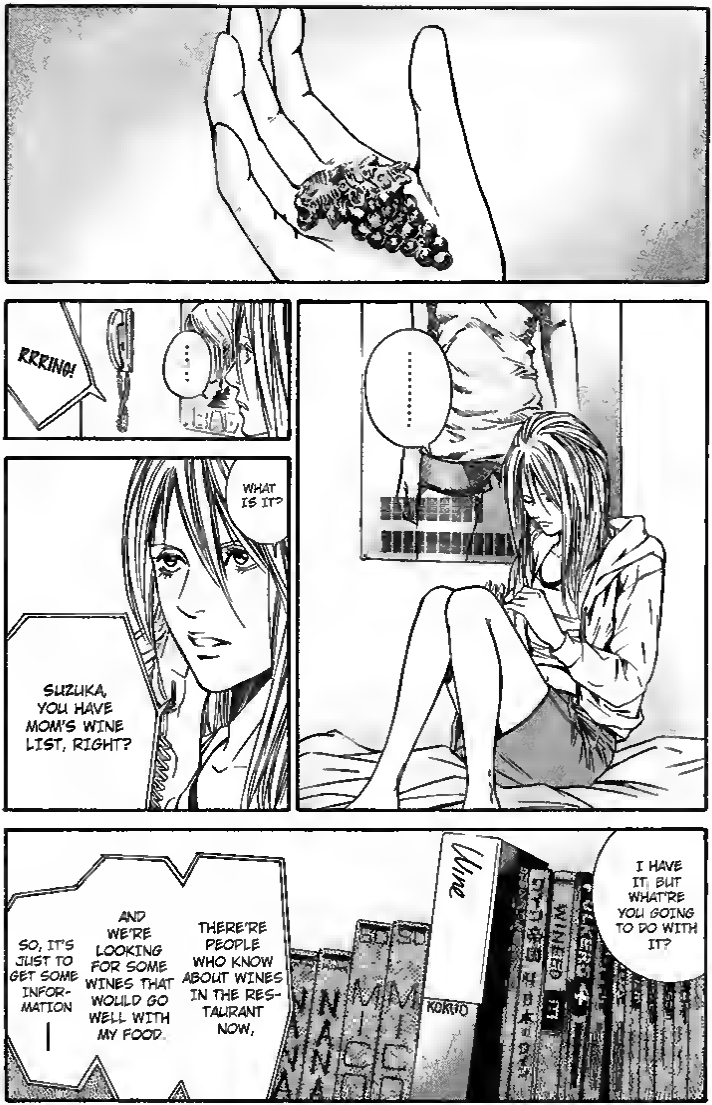
TN. THE SIGN ON TOP OF SHIZUKU'S HEAD MEANS "BEGINNER"





"D' YQUEM" IS TOO EXPENSIVE,
BUT IF YOU LOOK FOR OTHER REGIONS THAN SAUTERNES, YOU MAY BE ABLE TO FIND AN AFFORDABLE NOBLE ROT...
I SEE, I SEE
CHATEAUGUIRAL
Cuvée Perception
SAUTERNES
2001
DOURTHE
THEN WHAT ABOUT THE BOURGOGNE THAT I SERVED WITH THE MAIN DISH, RIS DE VEAU AND FOIE GRAS'S SAUTE WITH MADEIRA SAUCE?
LIKE I SAID JUST THEN,AFTER EATING THE DISH, ONLY ITS SOURNESS STANDS OUT,
AND THERE'S NO DELICACY OF THE WINE LEFT.
MATCHING THE BOURGOGNE WITH A GREASY MEAT DISH THAT COMES WITH SWEET MADEIRA SAUCE IS LIKE ...
ASKING A SKINNY WHITE-SKINNED FEMALE BOOK-LOVER TO GO OUT WITH A SUNTANNED AND STUBBY-FACED SOCCER CLUB PRESIDENT.

THAT'S IT!!
MIYABI-CHAN.
DO YOU KNOW ANY WINE THAT HAS A QUIRKY AND FIRM CHARACTER?
EH
IT'S TOO SUDDEN TO...
HMMM. ONE COULD SAY THAT THE COLLAPSE OF THEIR RELATIONSHIP IS OBVIOUS
PERHAPS A GIRL WITH A QUIRKY, FIRM CHARACTER WOULD BE BETTER SUITED FOR THOSE BOLD AND SEVERE SORT OF BOYS SHIZUKU!
!
WATANUKI-SAN,
WHAT KIND OF WINE DID YOUR WIFE USED TO SERVE WITH IT?
DON'T ASK ME.
AH, HMM
I DON'T REALLY HAVE MUCH KNOWLEDGE IN WINE
COME TO THINK OF IT,
MY DAUGHTER'S TAKING CARE OF THE STUFF THAT MY WIFE LEFT. THERE MUST BE A WINE LIST TOO
JUST A SECOND
HE HAS A DAUGHTER?
YEAH
.....


RRRING!
.....
.....
WHAT IS IT?
SUZUKA, YOU HAVE MOM'S WINE LIST, RIGHT?
I HAVE IT, BUT WHAT'RE YOU GOING TO DO WITH IT?
Wine
KORYO
WINERY
SO, IT'S JUST TO GET SOME INFOR-MATION
AND WE'RE LOOKING FOR SOME WINES THAT WOULD GO WELL WITH MY FOOD.
THERE'RE PEOPLE WHO KNOW ABOUT WINES IN THE RES-TAURANT NOW,

OPEN
.....!
IT'S NICE TO SEE YOU AGAIN
OH, I HAVEN'T INTRODUCED MYSELF
I'M SHIZUKU KANZAKI FROM THE WINE SECTION OF SUN BEER
WHY DON'T YOU QUIT DOING THIS, DAD
EH?
.....
OH, THANKS FOR THIS

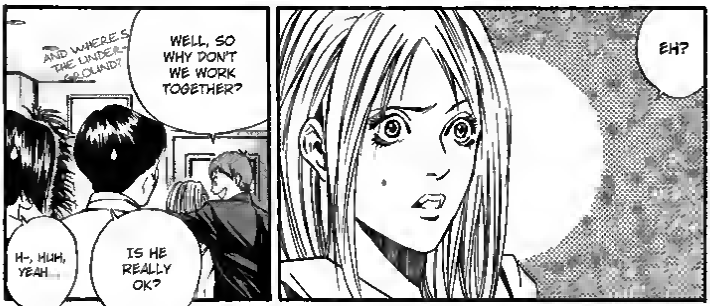
YOU'RE TALKING ABOUT THAT AGAIN?
AFTER MOM'S DEATH, YOU HIRED THAT IRRESPONSIBLE SOMMELIER AND THAT'S THE REASON WHY WE'RE IN THIS STATE HAVEN'T YOU LEARNED?
SUZUKA ...?
THESE PEOPLE ARE NOT LIKE THAT
THEY CAME IN BECAUSE THEY SAW ME HAVING TROUBLE
WHO KNOWS!
THEY JUST WANT TO SELL SOME WINE FOR THEIR CONVENIENCE SINCE YOU DON'T KNOW ABOUT WINES, I GUESS?
SUZUKA
SINCE WHEN HAVE YOU BECOME SO TWISTED?
WHAT WOULD YOUR MOM SAY ABOUT IT IF SHE WAS ALIVE...

YOU DIDN'T UNDERSTAND MOM'S FEELINGS AT ALL.
THAT'S WHY YOU LEFT ALL THE WINES UNTOUCHED THAT MOM FOUND AND BOUGHT RIGHT BEFORE SHE DIED!
THAT'S MY LINE!
ON TOP OF THAT, YOU FOLLOWED THE GUY WHO JUST WANTED TO MAKE SOME MONEY OUT OF YOU AND PUT THOSE EXPENSIVE WINES ON THE LIST.
!
WAIT!!
THAT'S ENOUGH, STOP IT!! OTHERWISE I REALLY--
IT'S YOUR FAULT THAT ...

WATANUKI-SAN
WHERE ARE THE WINES THAT YOUR WIFE BOUGHT?
H-, HEY, YOU...
Push
O-, OH THERE WERE JUST TOO MANY WINES THAT COULDN'T GO IN THE CELLAR SO I LEFT ALL OF THEM IN THE UNDERGROUND FOOD STORAGE
HOWEVER IT'S BEEN ALREADY 2 YEARS SO
I'M NOT SURE IF THEY'RE STILL DRINKABLE
CHATEAU DE SAINT COSME
CHATEAU SAINT COSME
WHY DON'T WE GO AND SEE IT?
IF IT'S UNDERGROUND PERHAPS SOME ARE STILL FINE
HEY, YOU GUYS DON'T JUST,
SUZUKA-SAN, WERE YOU?

I DON'T KNOW WHY YOU'RE BEING SO HARD ON YOUR FATHER,
BUT AT THIS RATE, THIS RESTAURANT WILL SURELY BE CLOSING SOON.
.....
THE GUY WHO CAUSED THE RESTAURANT TO FALL THIS LOW WILL BE COMING BACK HERE ON MONDAY.
UNTIL THEN
IT HAS NOTHING TO DO WITH YOU RIGHT!?
IT DOES
HE,

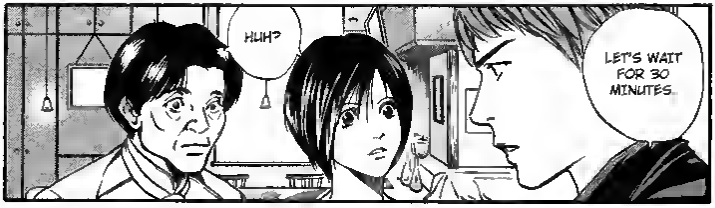
THIS TOMINE GUY
HAS TAKEN OVER MY HOUSE OF WINE TOO.


AND WHERE'S THE UNDER-GROUND?
WELL, SO WHY DON'T WE WORK TOGETHER?
H-, HUH, YEAH...
IS HE REALLY OK?
EH?

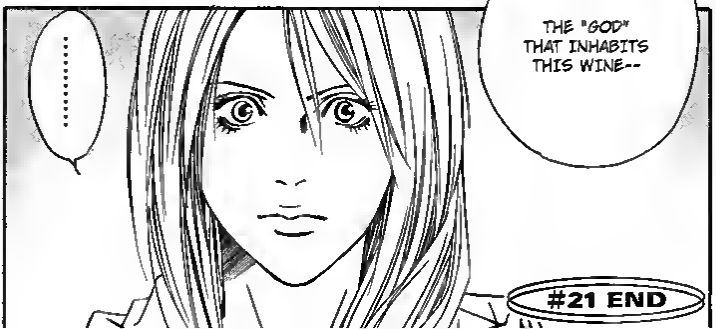
CHATEAU DE SAINT COSME
Volti Fama
GIGONDAS
THESE ARE FROM RHONE
THESE BOXES ARE THE ONES.
WHAT DO YOU THINK, MIYABI-CHAN?
THAT IS TO SAY, MOST LIKELY, THE GRAPES ARE SHIRAZ AND GRENACHE
UNLIKE THE DELICATE PINOT NOIR FROM BOURGOGNE, CONSIDERING THIS ENVIRONMENT, IT'S CONDITION SHOULD BE FINE.
ビリリリ
SOUTH FRANCE, WAS IT?
RHONE REGION
AND I'VE DRUNK SOME TOO
AH BUT THOSE WELL KNOWN WINES FROM GUIGAL AND CHAPOUTIER ARE POPULAR IN SHOPS,
IT HASN'T BEEN IMPORTED INTO JAPAN MUCH I SUPPOSE
HMM... NOPE
SAINT COSME
THOUGH I HAVEN'T STUDIED MUCH ABOUT RHONE WINE SO...
MIYABI-CHAN DO YOU KNOW ABOUT THIS WINE?

DOES IT GO WELL WITH MY SIGNATURE DISH THAT I JUST SERVED?
WELL, MOSTLY MEAT DISHES, ESPECIALLY QUIRKY MEAT LIKE VENISON AND LAMB...
THEY'RE SPICY AND POWERFUL...
MOST OF THEM ARE PRICEY, THOUGH ONE OF THEM GOT ALMOST 100 POINTS FROM A CRITIC CALLED ROBERT PARKER JR.
EVEN THOUGH IT SAYS RHONE WINE, THERE RE A VARIETY OF THEM
WELL, I'M NOT SURE UNLESS I TASTE IT
WHAT KIND OF DISH GOES WELL WITH IT?
.....
MAY I HAVE ONE?

!
HOW COME YOU'RE NOT GOING TO DRINK THAT?
CLINK
SHIZUKU KANZAKI? KANZAKI
DON'T TELL ME THIS PERSON IS,
IT'S VERY THICK AS THICK AS INK.


HUH?
LET'S WAIT FOR 30 MINUTES.

I DON'T KNOW WHY BUT I HAVE A FEELING THAT "GOD" IS WHISPERING ME TO DO SO.


.....
THE "GOD" THAT INHABITS THIS WINE--
#21 END

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We are in need [illegible] positions.

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[illegible] liked the release,
visit us at [illegible] to [illegible]

#22
THE AWAKENING OF
THE MANY GODS

BEFORE WE DRINK THIS WINE...
LET'S WAIT 30 MINUTES
SAINT COSME
2001
"LES DEUX ALBION"
COTES-DU-RHONE
RED RHONE WINE - PRODUCT OF FRANCE
.....
I DON'T KNOW WHY, BUT IT FEELS AS THOUGH GOD IS TELLING ME THAT IN MY EAR
THE GOD THAT LIVES IN THIS WINE...
GOD...

IF HIS INSTINCTS ARE TELLING HIM TO WAIT 30 MINUTES, THERE MUST BE SOME REASON BEHIND IT.
MISTER SHIZUKU'S INTUITION IS INHERITED FROM KANZAKI YUTAKA
HUH?
BUT...
MISTER WATANUKI
HOW MUCH DOES THIS WINE COST?
WHAT WAS IT..?
SINCE MY WIFE WAS INTENDING TO SERVE THIS AS OUR HOUSE WINE, BY THE GLASS, IT SHOULDN'T BE TOO EXPENSIVE...
IT COSTS 10 DOLLARS

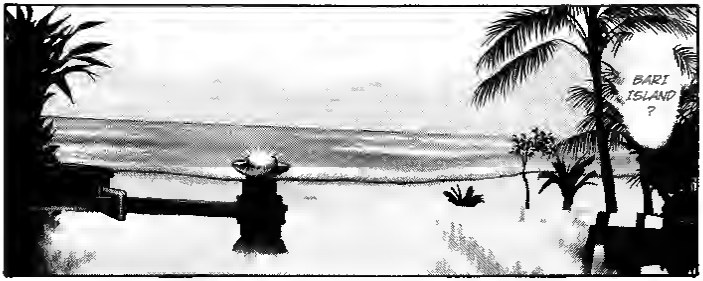
HUH?
THE WHOLESALE COST IS 10 DOLLARS, BUYING IT AT A SHOP, AT THE LEAST, WOULD COST MAYBE 16 BUCKS.
HOW INEXPENSIVE
BUT IF SO, THEN SHOULDN'T IT BE BETTER IF WE DRANK IT AS SOON AS WE OPENED IT?
JUST A BIT
WOW, I'M SURPRISED! IT'S SO POWERFUL!
THIS EXTREMELY SPICY AND ORIGINAL FRAGRANCE IS SO STRONG IT'S MAKING MY HEAD SPIN
LOOKS LIKE THIS WINE STRONGLY REPRESENTS THE CHARACTERISTICS OF RONES REPRESENTATIVE GRAPE SHILLER.

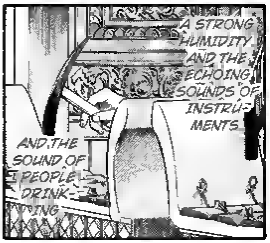
WHAT?
DON'T BE SO HASTY.
SO IT HAS ITS OWN DISTINCT FLAVOUR IS WHAT YOU'RE SAYING?
WELL, IT'S A CHEAP WINE SO...
HOW SHOULD I PUT IT, EACH FRAGRANCE AND TASTE IS ALL OVER THE PLACE.
BUT IT'S A LITTLE TOO SHARP AND HARD TO GET USED TO
SOMETIMES EVEN AN EXPENSIVE WINE THAT COSTS MANY HUNDREDS OF DOLLARS WILL LOSE TO A CHEAP 20-30 DOLLAR WINE.
YOU CAN'T SIMPLY JUDGE A WINE BECAUSE IT CHEAP OR BAD TASTES.
IF MISTER SHIZUKU, WHO WAS ABLE TO SEE THROUGH THOSE WINES, IS SENSING SOMETHING HERE AS WELL, THEN MAYBE ...
THE 20 DOLLAR '01 MONT PERAT THAT I DRANK AT MONO PAUL WAS DEFINITELY ABOVE THAT OF THE EXPENSIVE AMERICAN '00 OPUS ONE.
THAT'S TRUE.
.....

20 MINUTES LEFT
SOMETHING WILL DEFINITELY CHANGE WITHIN THIS WINE...
.....
THE GOD OF WINE... IF YOU'RE THERE, PLEASE TELL ME
SHOW ME THE TRUE NATURE OF THIS WINE...

IN QUOTING FROM WIKI BACCHUS WAS THE ROMAN GOD OF AGRICULTURE AND WINE SIMILAR TO THE GREEK DIONYSUS

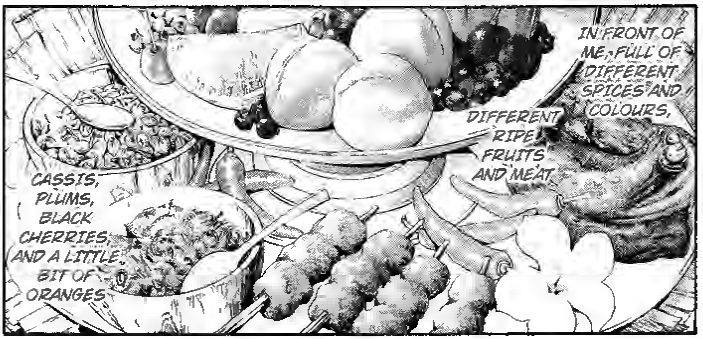
THIS IS...

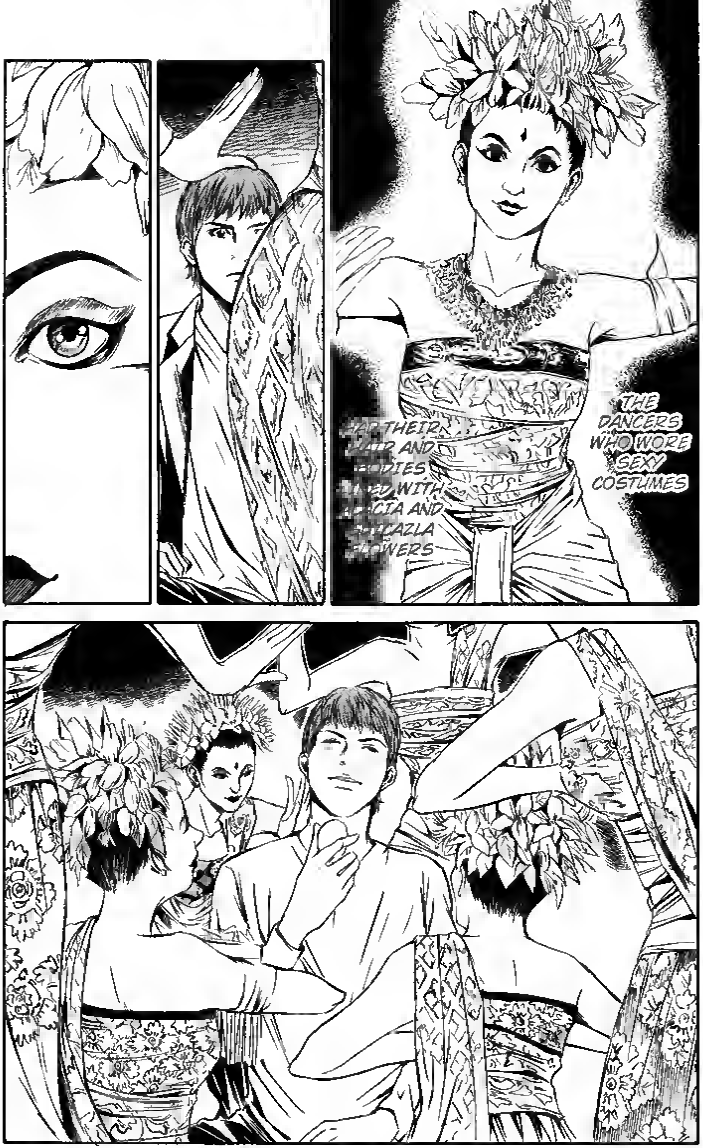

BARI ISLAND ?


A STRONG HUMIDITY AND THE ECHOING SOUNDS OF INSTRUMENTS
AND THE SOUND OF PEOPLE DRINKING

THAT'S RIGHT, THIS IS THE NIGHT ON THAT STRANGE ISLAND THAT MY DAD ONCE TOOK ME TO

AN EXTREMELY SWEET AND FERAL SMELL FLOATS AROUND
LATE AT NIGHT


IN FRONT OF ME, FULL OF DIFFERENT SPICES AND COLOURS,
DIFFERENT RIPE FRUITS AND MEAT
CASSIS, PLUMS, BLACK CHERRIES, AND A LITTLE BIT OF ORANGES


THE DANCERS WHO WORE SEXY COSTUMES

YOU SAID THIS WINE ONLY COST 10 DOLLARS, RIGHT?
.....
HOW WAS IT?
MISTER SHIZUKU?
YES. MY MOTHER FOUND THAT WINE EVEN AT THE COST OF IGNORING HER ILLNESS.
DAD DIDN'T EVEN TAKE A SECOND LOOK AND PUT IT IN THE PANTRY THOUGH.
CHATEAUGH DU SAINT COSME COTES DU RHONE LES DEUX ALBION, '01, HUH...
SAINT COSME
2001
"LES DEUX ALBION"
THIS IS AN AMAZING WINE!!

THE FLAVOURS AND FRAGRANCES THAT WERE ALL OVER THE PLACE HAVE COME TOGETHER AND PRODUCED AN AMAZING HARMONY!
TH-THIS IS
AH, I'LL TRY SOME TOO.
AS I THOUGHT!
THIS TRULY IS
A GREATER WINE TO COMPLIMENT YOUR FOOD NO MATTER HOW MUCH MONEY YOU USE
MISTER WATANUKI, I DOUBT YOU WILL FIND
WHAT?
MOTHERS WINE HAS ALWAYS CREATED A PERFECT "MARRIAGE" WITH FATHERS COOKING..
A-, ANYWAYS WE CANNOT CONTINUE OUR RESTAURANT
WHEN DAD DOESN'T KNOW A THING ABOUT WINE
IS AT LEAST MY OPINION.

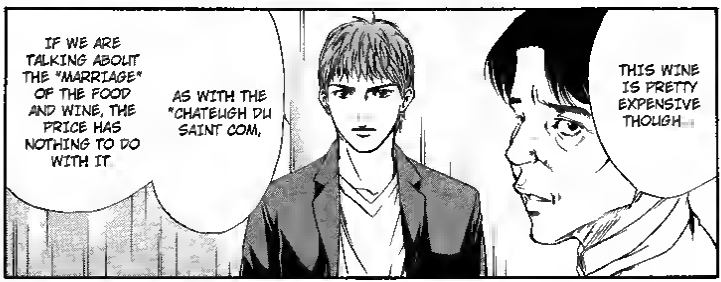
LOOKS LIKE WE FOUND A WINE TO GO WITH THE MAIN DISH
AH, NOTHING
MIYABI-CHAN?
WHEN DID SUZUKA LEARN SUCH A WORD LIKE "MARRIAGE"...
COULD THAT GIRL BE
YEAH.
IF SO, OUR LAST HURDLE WILL BE THE WHITE WINE THAT WAS PAIRED WITH THE FIRST HORS D'OEUVRES.
RIGHT
I KIND OF UNDERSTAND WHY THE WHITE WINE AND THE SEA URCHIN MOUSSE WOULDN'T BE CONSIDERED A "MARRIAGE" IN FRENCH CUISINE.
THAT'S TRUE, THE GENTLE FRAGRANCE AND FILTERED MINERAL WATER OF WHITE WINES
2003
CHABLIS 1ER CRU
"Vaillons"
AS WELL AS THE SLIGHTLY ACIDIC FLAVOUR FROM THE FRUITS,
JUST DON'T GO WELL TOGETHER WITH THE PLUCKY FLAVOUR OF THE SEA URCHIN MOUSSE...

HOW ABOUT THIS?
IT WAS MY MISTAKE TO THINK THAT WITH FISH, WHITE WOULD BE BEST.
I SEE
WE SHOULD USE RED INSTEAD OF WHITE WINE FOR THAT APPETIZER
AND RIGHT AFTER THE WHITE WINE, WE SERVE THE FRESH OYSTERS
THE DAY AFTER TOMORROW, WE CHANGE THE ORDER OF THE APPETIZERS
WE SERVE THE RED WINE WITH THE SEA URCHIN MOUSSE
AND WHEN THE WHITE WINE IS ALMOST GONE,

I'VE NEVER THOUGHT ABOUT STUFF LIKE THIS BEFORE
I THINK I'M START-ING TO GET IT
I SEE! THAT RONE HAS A STRONG ACIDIC FLAVOUR AT FIRST AND ALSO HAS A DISTINCT SMELL, SO IT SHOULD GO WELL WITH THE SEA URCHIN MOUSSE.
RIGHT?
MAYBE MY WIFE WAS THE ONE WHO THOUGHT ABOUT SUCH THINGS AND HELPED PRODUCE THESE COMBINATIONS.
I NEVER REALIZED THIS
TRUTHFULLY, I THOUGHT I HAD BEEN UPHOLDING THIS RESTAURANT BY MYSELF.
LOOKS LIKE I WAS WRONG.
MISTER WATANUKI

YOU'RE RIGH
IN ORDER TO PRESERVE THE EFFORTS OF YOUR WIFE, WE SHOULD WORK HARD IN COMPLETING A "MARRIAGE" WORTHY OF THIS RESTAURANT
ALRIGHT, LET'S THINK ABOUT THE LAST PROBLEM OF THE "MARRIAGE" BETWEEN THE WHITE WINE AND THE RAW OYSTERS!
THEN, I'M SURE YOUR WIFE WILL ALSO BE HAPPY
AND MY DAD ALSO PAIRED RAW OYSTERS WITH WHITE WINE
MIYABI, YOU ALSO SAID THAT IT WAS COMMON SENSE TO PAIR WHITE WINE WITH RAW OYSTERS
THE WINE ALSO TASTED AS IF THE FLAVOUR HAD DISSIPATED
SEEMS TO ONLY INCREASE THE RAW SMELL OF OYSTERS
YET, THE WINE THAT WATANUKI PRESENTED JUST NOW

AT THE LEAST THE OYSTER AND THIS CHABLIS
2003
CHABLIS 1ER CR
" Vaillons "
APPELLATION CHABLIS 1ER CRU CONTROLEE
PRODUCT OF FRANCE
DO NOT MIX.


IF WE ARE TALKING ABOUT THE "MARRIAGE" OF THE FOOD AND WINE, THE PRICE HAS NOTHING TO DO WITH IT
AS WITH THE "CHATEUGH DU SAINT COM,
THIS WINE IS PRETTY EXPENSIVE THOUGH...

IF THIS ONE DOESN'T WORK, I DON'T SEE WHY OTHER CHABLIS WOULD WORK...
WINE HAS INDIVIDUAL TEXTURES AND FLAVOURS BASED ON THE REGION, RIGHT?
BUT CHABLIS IS CHABLIS, RIGHT?
THE WHITE WINE MADE FROM THE SAME WHITE GRAPE CHARDONNAYS AS THOSE OF MURSOU AND PURINY-MONRASHE COUNTRY, HAS A DISTINCT CHARACTERISTIC
I'M STILL A LITTLE AMATEURISH ON WHITE WINES AND AM NOT AN EXPERT ON THIS, BUT
AND EVEN THOUGH DEPENDING ON THE MAKER THERE ARE GOOD AND BAD WINES
EACH PAIRING OF WINE AND FOODS ARE PRACTICALLY THE SAME WITHIN EACH COUNTRY, IS WHAT I HEARD
ANYWAYS, WE SHOULD START WITH DRINKING EACH ONE FROM START TO FINISH.
AT LEAST THAT'S WHAT I'M STARTING TO UNDERSTAND IS TRUE.
THE ONLY WAY TO KNOW IS TO DRINK IT
THERE'S NO USE THINKING ABOUT IT.

THEN, WHETHER CHABLIS REALLY DOES GO WELL WITH OYSTERS, OR WHETHER THAT IS JUST A MYTH.
WE SHOULD BE ABLE TO FIND THAT OUT, WONT WE
#22 END

I Eat Manga

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Translator • Aizen-sensei
Cleaners • CraN
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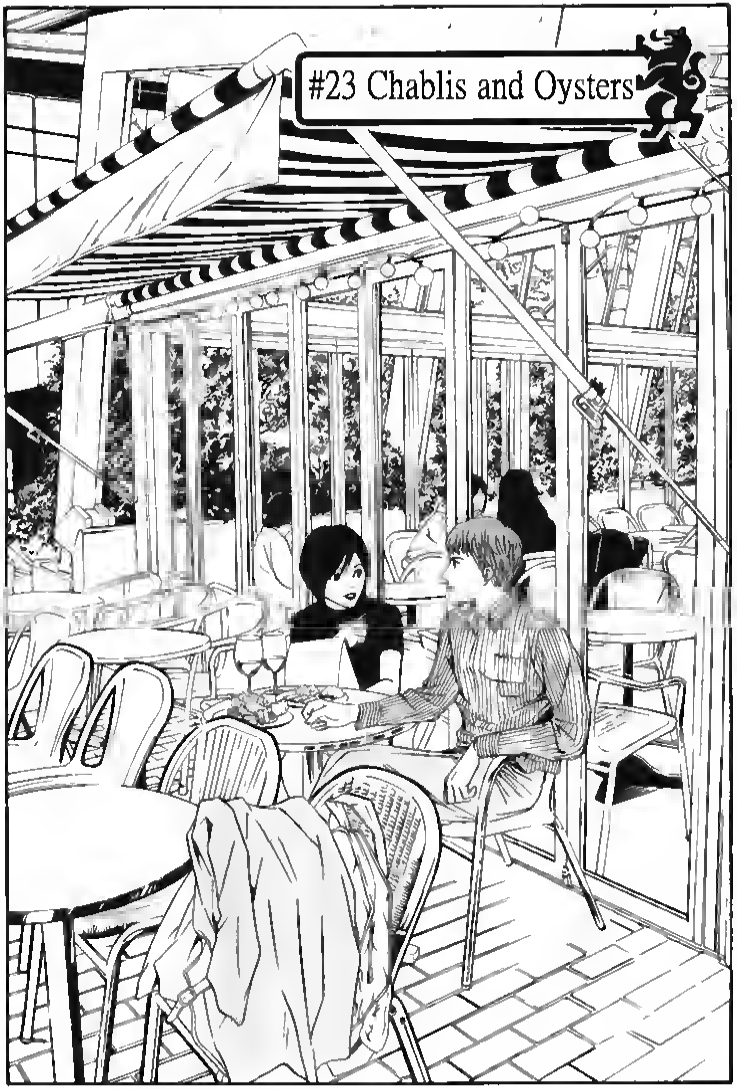
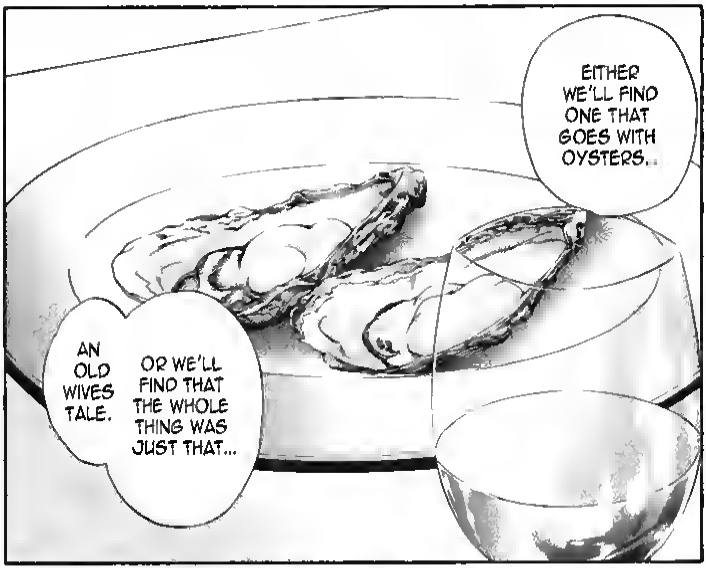
We are in need [illegible] positions.

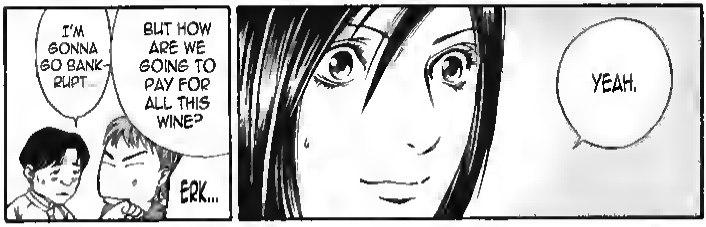
[illegible]

[illegible] liked the release,
visit us at [illegible] to [illegible]


#23 Chablis and Oysters

YOU HAVE TO TRY A WINE TO BE ABLE TO UNDER-STAND IT.
SO, IF WE HAVE TO.
WE'LL TRY EACH AND EVERY ONE OF THESE CHABLIS, IN ORDER TO DO SO.


EITHER WE'LL FIND ONE THAT GOES WITH OYSTERS..
OR WE'LL FIND THAT THE WHOLE THING WAS JUST THAT...
AN OLD WIVES TALE.


I'M GONNA GO BANK-RUPT...
BUT HOW ARE WE GOING TO PAY FOR ALL THIS WINE?
ERK...
YEAH.

LEAVE THIS TO ME
ぎゅっ
OK, THERE'S NOTHING FOR IT
I HOPE WE CAN DO BUSINESS WITH TAIYO BEER AGAIN.
THANK YOU FOR YOUR PURCHASES SIR
Sales Invoice
Invoice number
Taiyo Beer
Customer
#728.60—
Amount
Tel
Signature
RIGHT, LET'S DRINK!
NOT REALLY
NO,
IS THIS ALRIGHT?

HEH HEH
IT'S JUST FOR MR WATANUKI'S OYSTERS
He's taking this way too lightly
ARE YOU EVEN ALLOWED TO PUT STUFF ON THE COMPANY ACCOUNT WITHOUT THE BOSS'S PERMISSION?
WELL... PROBABLY
ARE YOU SURE THIS IS OK?
I DON'T KNOW A LOT ABOUT CHABLIS, BUT THESE 20 BOTTLES ARE FROM FAMOUS REGIONS IN FRANCE.
THE WINE THAT MR WATANUKI SERVED TO US AND TOMINE WAS A VERGET FROM A FIRST GROWTH AREA
WE'VE GOT A GOOD SELECTION OF TOP QUALITY WINES.
MAKERS NOT IN FIRST GROWTH AREAS TEND TO BLEND GRAPES FROM LESS WELL-KNOWN VILLAGES.

LET'S TRY THE FIRST GROWTH WINES FIRST
MAYBE SO...
WHICH OF THESE IS THE MOST FAMOUS?
MIYABI,
IF TOMINE WOULDN'T DRINK THE FIRST GROWTH VERGET I SERVED HIM...
HE'LL SIMPLY IGNORE THESE LESSER WINES.
THERE'S NO POINT WASTING TIME TRYING ALL THESE LESSER WINES
IT'S VERY EXPENSIVE FOR A CHABLIS, BUT THE GRAPES ARE HANDPICKED TO USE ONLY THE MOST MATURE ONES.
THAT'S WHAT GIVES IT THAT STRONG FRUIT FLAVOUR..
hmm... really?
IT'S THE MOST FAMOUS IN THE CHABLIS AREA.
PROBABLY THIS ONE, THE FRANCOIS LE JEAN MARIE RAVENEAU
Chablis Premier Cr
Moutte de Tonnerre
APPELLATION CHABLIS PREMIER CRU
12 % Vol
DOMAINE FRANÇOIS RAVENEAU A CHABLIS
I'M STILL NOT SURE THOUGH...
DON'T WORRY, THERE'S SOME HERE FOR YOU TOO
HEY! I TOLD YOU IT WAS EXPENSIVE AND YOU'RE DRINKING IT ALL!

THIS IS THE BEST CHABLIS I'VE EVER TASTED...
THIS IS EXCELLENT ♡
YEAH
IT'S QUITE ASTONISHING

I GET A SIMILAR FEELING TO THE VERGET, BUT THIS IS DEFINITELY FRUITIER.
IT'S MUCH FRUITIER THAN THE MEURSALT THAT I DRANK WITH FUJIEDA THE OTHER DAY
I UNDER-STAND NOW.
OH,
IT TASTES JUST LIKE FLINT.
YEAH, IT'S A CHARACTERISTIC OF CHABLIS
ALTHOUGH THE VERGET HAD A NICE MINERAL TASTE TO IT
MY FATHER USED TO MAKE ME LICK FLINT WHEN I WAS A KID
THAT STRONG MINERAL TASTE
ぱく
THIS IS AN EXCELLENT CHABLIS, SO IT SHOULD GO WITH THE RAW OYSTERS
ANYWAY, WE'RE FINDING A WINE FOR OYSTERS

MAYBE WINE AND RAW OYSTERS SIMPLY JUST DON'T GO TOGETHER?
STILL NOTHING?
NO WAY!
YEAH
IT'S EVEN WORSE THAN THE VERGET WE DRANK BEFORE.
NO GOOD, IT STILL TASTES...
I KNOW THAT MY DAD USED TO DRINK CHABLIS WITH...
Chablis Premier
WE HAD THIS ORDERED IN ESPECIALLY FOR YOU.
MAY I RECOMMEND THIS CHABLIS MR KANZAKI?
THIS LABEL REMINDS ME OF SOME-THING...
...HOLD ON...

.....
NOT AT ALL SIR.
IT WOULD BE OUR PLEASURE.
NATURALLY, IT'S ON THE HOUSE.
NO.
ヒョイ
A CHEAPER CHABLIS WILL DO.
NO, BUT PLEASE MAKE THEM OYSTERS MELINIERE.
VERY WELL SIR. WOULD YOU LIKE ME TO CANCEL THE RAW OYSTERS?
THIS CHABLIS.
IT WAS...

WHAT?
THIS IS IT!
I DEFINITELY REMEMBER SEEING THIS LABEL.
THE MANAGER RECOMMENDED THIS WINE, AND MY FATHER CHANGED HIS ORDER FOR HORS D'OEUVRES AFTERWARDS...
Chablis Premier
THE WINE WAS THIS RAVENEAU.
AND EVEN THOUGH HE'D ORIGINALLY ORDERED RAW OYSTERS.
HE THEN CHANGED IT TO OYSTERS MEUNIERE.
SO THEN...
EVEN YOUR FATHER DIDN'T THINK THIS WINE COULD GO WITH RAW OYSTERS.
YEAH.
BUT HE ALSO SAID, "A CHEAPER CHABLIS WILL DO"
HE HAD EVEN SAID "YOUR HOUSE WINE WOULD BE FINE"

WHICH IS THE WORST WINE OUT OF ALL THESE?
MIYABI.
MAYBE
THEY'RE ALL FROM FAMOUS WINERIES, BUT THESE ON THE RIGHT ARE CHEAPER
mm

THAT'S IT!
I'VE FOUND IT!!

I KNOW YOU DON'T DRINK, BUT IT'LL BE OK IF YOU JUST HAVE A LITTLE WITH THE OYSTERS.
WELL...
PLEASE!

WELL, OK THEN.

MIYABI, TRY THIS AND SEE IF YOU THINK IT WOULD GO WELL WITH OYSTERS!
YOU TOO MR WATA-NUKI!

WHAT?

YEAH, AND THERE'S NO HINT OF FISHINESS AT ALL.
BOTH THE OYSTERS AND THE WINE ARE SO DELICIOUS!
THIS IS AMAZING!

IT'S COMPLETELY REMOVED THE FISHINESS OF THE OYSTERS AND YET THE WINE ENHANCES THE STRONG MILKY AND SALTY FLAVOURS OF THE OYSTERS.
THE WINE TAKES ON THE MINERAL FLAVOURS OF THE OYSTERS
AND ENHANCES THEIR DEPTH AND RICHNESS
THIS MAKES ME WANT TO JUST DRINK THE WHOLE GLASS.
I USUALLY NEVER DRINK, BUT...
SO THIS IS WHY THEY SAY THAT CHABLIS GOES VERY WELL WITH OYSTERS
YEAH
THIS IS TRULY...
A MARRIAGE!

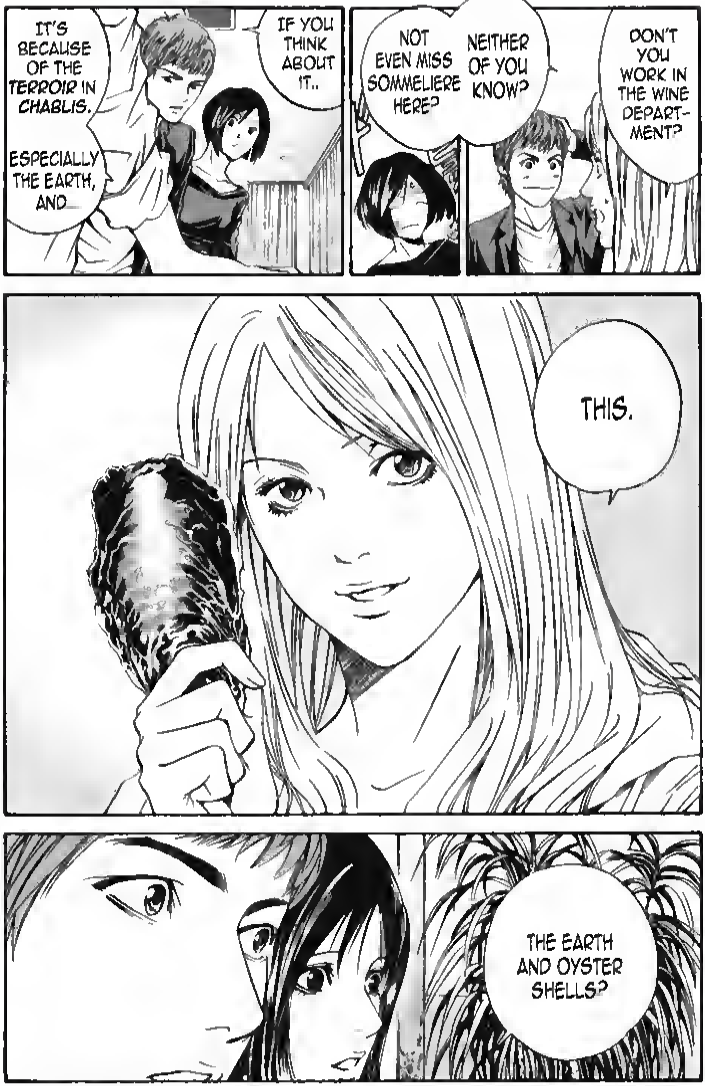
IT'S THE FEELING OF BEING YOUNG AND RETURNING TO YOUR HOMETOWN TO GET MARRIED.
A MARRIAGE LIKE THIS, IT MAKES ONE FEEL ALL NOSTALGIC.
THE KIND OF PERFECT MATCH THAT IS A TRUE MARRIAGE
THE FEELING THAT EVERY-THING HAS FALLEN INTO PLACE

BUT IF YOU'RE LOOKING FOR SOMETHING TO GO WITH FOOD..
A CHEAP CHABLIS IS DEFINITELY THE BEST CHOICE
YOU REALLY CAN'T JUDGE A WINE JUST BY LOOKING. THE OTHER TWO ARE FAR BETTER QUALITY
THIS IS SO MUCH BETTER THAN THE RAVENEAU WE DRANK BEFORE, AND THE VERGET THAT MR WATANUKI SERVED.
IT'S VERY GOOD
EVEN THOUGH IT'S CHEAPER,
A CHABLIS LIKE THAT DOESN'T SUIT RAW OYSTERS. IT EMPHASIZES THE FISHINESS TOO MUCH
HAD A CERTAIN SMOKINESS AND A RICH FRUIT FLAVOUR TO IT. I ALMOST THOUGHT IT WAS A MEURSAULT.
THE FIRST GROWTH CHABLIS WE DRANK BEFORE,
AND THE MODERN STYLE IS TO USE NEW BARRELS
A HIGHLY RATED FIELD CONCENTRATES THE FRUITINESS OF THE CHABLIS.
THAT'S BECAUSE

AGING THE WINE IN FRESH BARRELS GIVES IT THAT SMELL OF SMOKY WOOD
IT MASKS THE GOOD FLAVOURS OF THE RAW OYSTERS WHILE ACCENTUATING THE UNPLEASANT ONES
ON THE OTHER HAND...
THIS CHABLIS HAS HARDLY ANY REAL FRUITINESS TO IT AT ALL
THAT'S WHY IT SUITS THE OYSTERS SO WELL.
AND IT HAS THAT SHARP ACIDITY TO IT
THAT'S RIGHT.
BUT THIS CHABLIS HAS A HARDNESS TO IT, KIND OF LIKE A MINERAL WATER.
IT'S A PERFECT MATCH FOR OYSTERS.
TO BE HONEST
FOR DRINKING WITH OYSTERS

OF ALL THE WINES WE HAVE LINED UP HERE...
2002
CHABLIS
LOUIS JADOT
THIS LOUIS JADOT CHABLIS IS BY FAR THE BEST CHOICE.

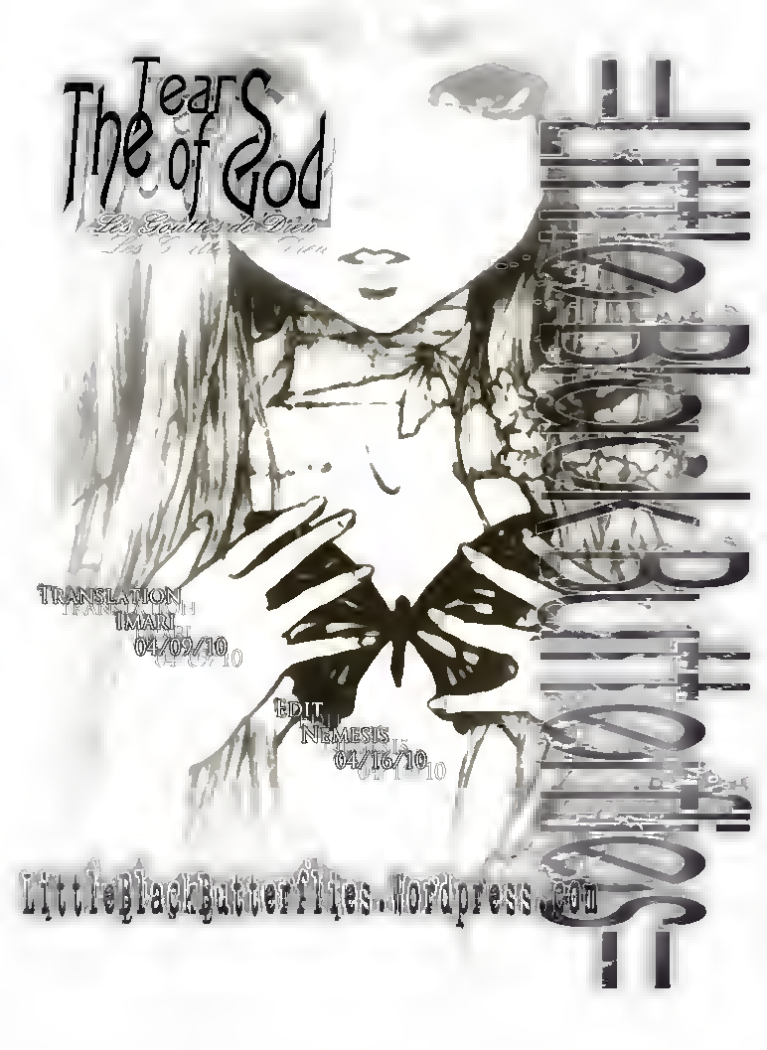
I WANNA KNOW WHY!
SHALL I TELL YOU?
THIS CHABLIS IS DEFINITELY THE CHOICE TO GO WITH THE OYSTERS.
BUT WHY?
THEY'RE SO DELICIOUS.
WHY ARE THEY SO GOOD?
SUZUKA!
SUZUKA?
IF YOU KNOW, TELL ME!
SO YOU KNOW WHY?
I WAS GOING HOME, BUT I THOUGHT I'D COME BACK AND SEE WHAT YOU WERE DOING WITH ALL THESE WINES.
WHEN DID YOU COME IN? I THOUGHT YOU WENT HOME.
—
WHY DO THE OYSTERS AND CHABLIS MATCH SO WELL?


IT'S BECAUSE OF THE TERROIR IN CHABLIS.
ESPECIALLY THE EARTH, AND...
IF YOU THINK ABOUT IT..
NOT EVEN MISS SOMMELIERE HERE?
NEITHER OF YOU KNOW?
DON'T YOU WORK IN THE WINE DEPART-MENT?
THIS.
THE EARTH AND OYSTER SHELLS?

#23 END

Tears of God

Les Gouttes de Dieu



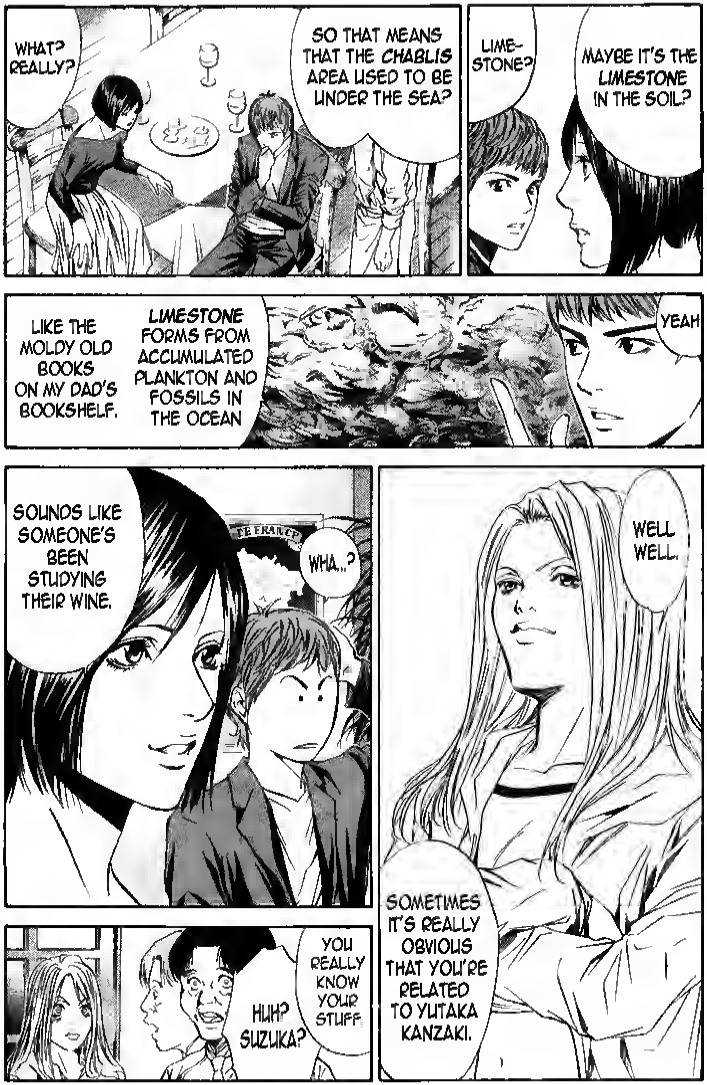
Translation
Imari
04/09/10

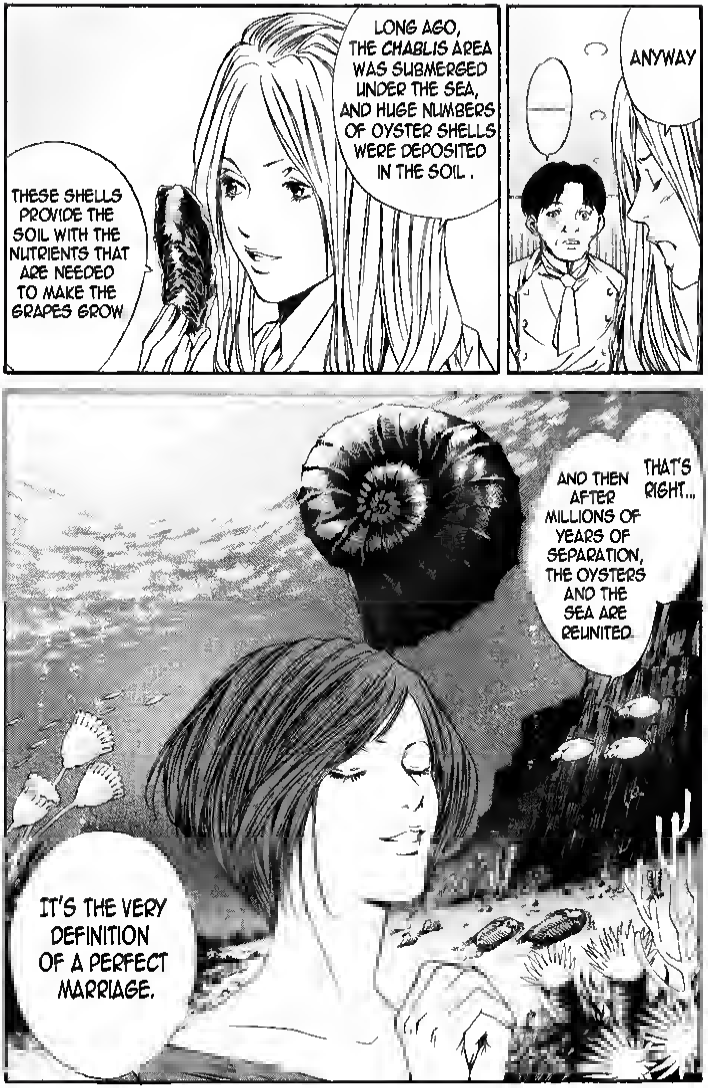
Edit
Nemesis
04/16/10

Littleblackbutterflies.wordpress.com

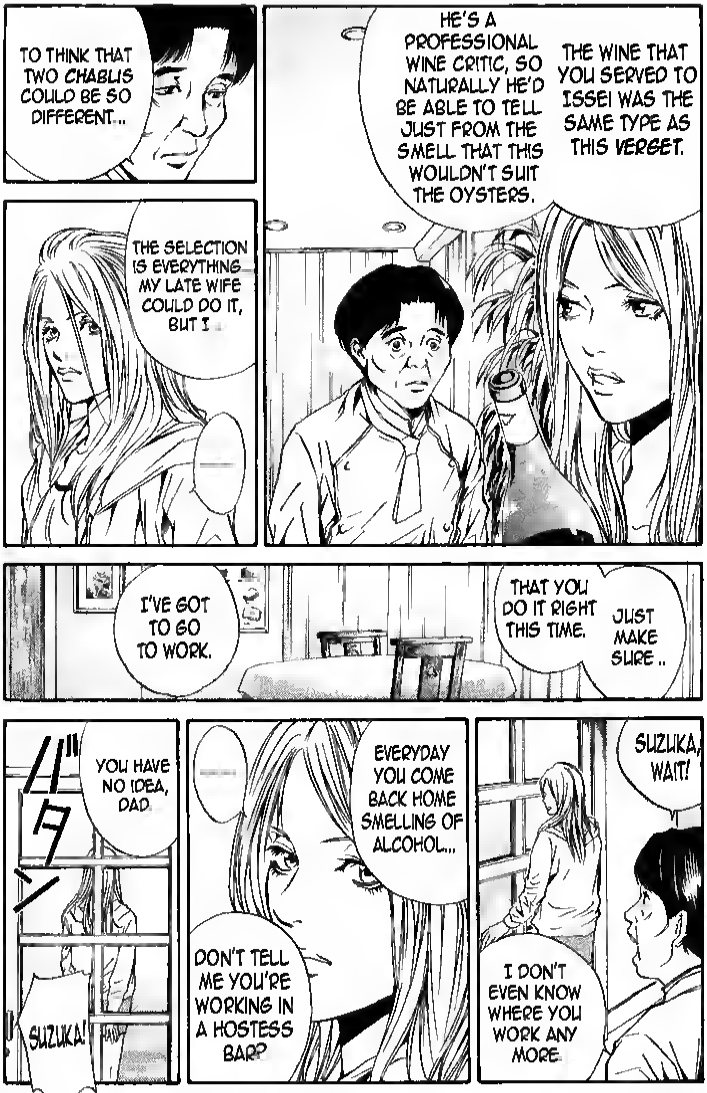
#24 The Real Preparations

THIS.
IT'S BECAUSE OF THE TERROIR IN CHABLIS
ESPE-CIALLY THE EARTH, AND
THE EARTH AND OYSTER SHELLS?
SO THERE'S SOMETHING ABOUT THOSE ATTRIBUTES THAT GIVE CHABLIS AND OYSTERS THEIR UNIQUE RELATIONSHIP?


WHAT? REALLY?
SO THAT MEANS THAT THE CHABLIS AREA USED TO BE UNDER THE SEA?
LIME-STONE?
MAYBE IT'S THE LIMESTONE IN THE SOIL?
LIKE THE MOLDY OLD BOOKS ON MY DAD'S BOOKSHELF.
LIMESTONE FORMS FROM ACCUMULATED PLANKTON AND FOSSILS IN THE OCEAN
YEAH
SOUNDS LIKE SOMEONE'S BEEN STUDYING THEIR WINE.
WHA...?
WELL WELL.
SOMETIMES IT'S REALLY OBVIOUS THAT YOU'RE RELATED TO YUTAKA KANZAKI.
HUH? SUZUKA?
YOU REALLY KNOW YOUR STUFF


LONG AGO, THE CHABLIS AREA WAS SUBMERGED UNDER THE SEA, AND HUGE NUMBERS OF OYSTER SHELLS WERE DEPOSITED IN THE SOIL.
THESE SHELLS PROVIDE THE SOIL WITH THE NUTRIENTS THAT ARE NEEDED TO MAKE THE GRAPES GROW
ANYWAY
THAT'S RIGHT...
AND THEN AFTER MILLIONS OF YEARS OF SEPARATION, THE OYSTERS AND THE SEA ARE REUNITED.
IT'S THE VERY DEFINITION OF A PERFECT MARRIAGE.

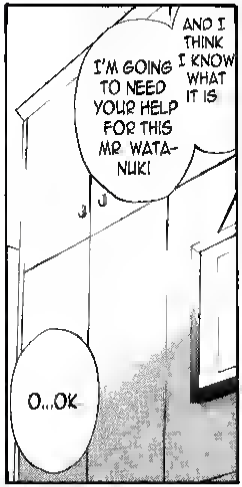
Chablis Premier Cru
Moutte de Tonnerre
CELLIER DE LA SABL
CHABLIS
LOUIS
THE FIRST IS A CLEAN, DRY CHABLIS WITH A PRONOUNCED MINERAL TASTE.
THE SECOND HAS STRONG AROMAS AND FLAVOURS OF FRUIT. APPLES, PEACHES, PINEAPPLES, PEARS AND CITRUS.
I THINK WE CAN CONCLUDE THAT CHABLIS FALL INTO TWO TYPES, AFTER TASTING ALL THESE WINES,
IF YOU SAY SO.
What's with Suzie?
ISN'T THAT RIGHT, SUZIE?
ONLY THE FIRST TYPE GOES WELL WITH RAW OYSTERS.
AND THE RESULTS ARE NOTABLY STRONG FRUIT FLAVOURS LIKE THAT MEURSAULT HOWEVER THOSE WILL NEVER GO WELL WITH RAW OYSTERS
THE FIRST GROWTH AND PREMIER GROWTH WINES BOTH USE GRAPES SPECIALLY SELECTED FOR THEIR PARTICULAR CONCENTRATED FLAVOUR.
WHICH ADDS TO THE COMPLEXITY OF THE WINE.
OF THESE, THE RAVENEAU AND DAUVISSAT HAVE BEEN AGED IN OAK BARRELS.
"La Forest"


TO THINK THAT TWO CHABLIS COULD BE SO DIFFERENT...
HE'S A PROFESSIONAL WINE CRITIC, SO NATURALLY HE'D BE ABLE TO TELL JUST FROM THE SMELL THAT THIS WOULDN'T SUIT THE OYSTERS.
THE WINE THAT YOU SERVED TO ISSEI WAS THE SAME TYPE AS THIS VERGET.
THE SELECTION IS EVERYTHING MY LATE WIFE COULD DO IT, BUT I
I'VE GOT TO GO TO WORK.
JUST MAKE SURE .. THAT YOU DO IT RIGHT THIS TIME.
YOU HAVE NO IDEA, DAD
SUZUKA!
EVERYDAY YOU COME BACK HOME SMELLING OF ALCOHOL...
DON'T TELL ME YOU'RE WORKING IN A HOSTESS BAR?
SUZUKA, WAIT!
I DON'T EVEN KNOW WHERE YOU WORK ANY MORE.

...
SIGH...

AN IDEA?
YEAH, THAT MAY BE BUT...
I HAVE AN IDEA ABOUT THAT

I GUESS WE'LL JUST HAVE TO START THE PREPARATIONS AGAIN
I HAVE TO REDO THE FOOD...
AND A DESSERT WINE


AND I THINK I KNOW WHAT IT IS
I'M GOING TO NEED YOUR HELP FOR THIS MR WATANUKI
O...OK

WE DON'T NEED TO MAKE A BIG CHANGE TO THE DISH THAT YOU SERVED TOMINE LAST TIME
BUT WE'RE NOT GOING TO GET ANOTHER CHANCE AT THIS...
IT JUST NEEDS ONE MORE THING..
TO REALLY MAKE THE MARRIAGE BETWEEN THE WINE AND FOOD COMPLETE

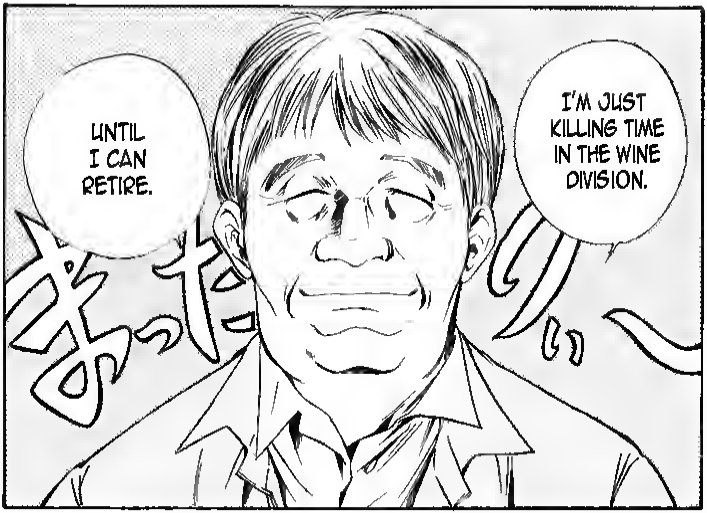
AND ONE MORE DETAIL...

EVEN IF YOU MANAGE TO MAKE THE PERFECT MARRIAGE BETWEEN WINE AND FOOD,
I THINK THAT THERE'S STILL SOMETHING MISSING.
I'LL JUST WORK ON IT NOW
THEN YOU CAN DECIDE
MIYABI?
STILL SOMETHING MISSING?
THIS IS SOMETHING THAT WILL BE UP TO YOU, MR WATANUKI
OK THEN, WE'LL MAKE SURE THE FOOD IS READY...
RING RING
!!
RING RING
HUH? THE PRESI-DENT?

..MY BOY.
IT'S YOUR DAY OFF ISN'T IT? SORRY TO CALL YOU IN SO SUDDENLY
SO WHERE WOULD YOU LIKE ME TO PUT THIS WINE CABINET?
JUST BESIDE MY DESK
YEAH, THAT'S IT.
NO SIR, IT'S NO PROBLEM AT ALL
BUT THIS WAS DELIVERED TO ME TODAY, SO I CALLED YOU..
BECAUSE I PUT MY BACK OUT A FEW DAYS AGO.
THIS IS MY CAHNCE TO GET ON HIS GOOD SIDE MAYBE I CAN GET HIM TO SIGN OFF ON THE COMPANY PAYING FOR ALL THAT WINE I BOUGHT
NOW HELP ME STORE THIS WINE IN THERE
OK.. HUH?
WHAT IS THIS WINE?
LOOKS LIKE THE CHIEF KNOWS AS MUCH ABOUT WINE AS I'D HEARD
YOU KNOW THE FAMOUS WINE CRITIC ROBERT PARKER JR? ABOUT THAT GOOD.
SO HOW GOOD IS THE BOSS?
THIS IS MY WINE
YOUR WINE?

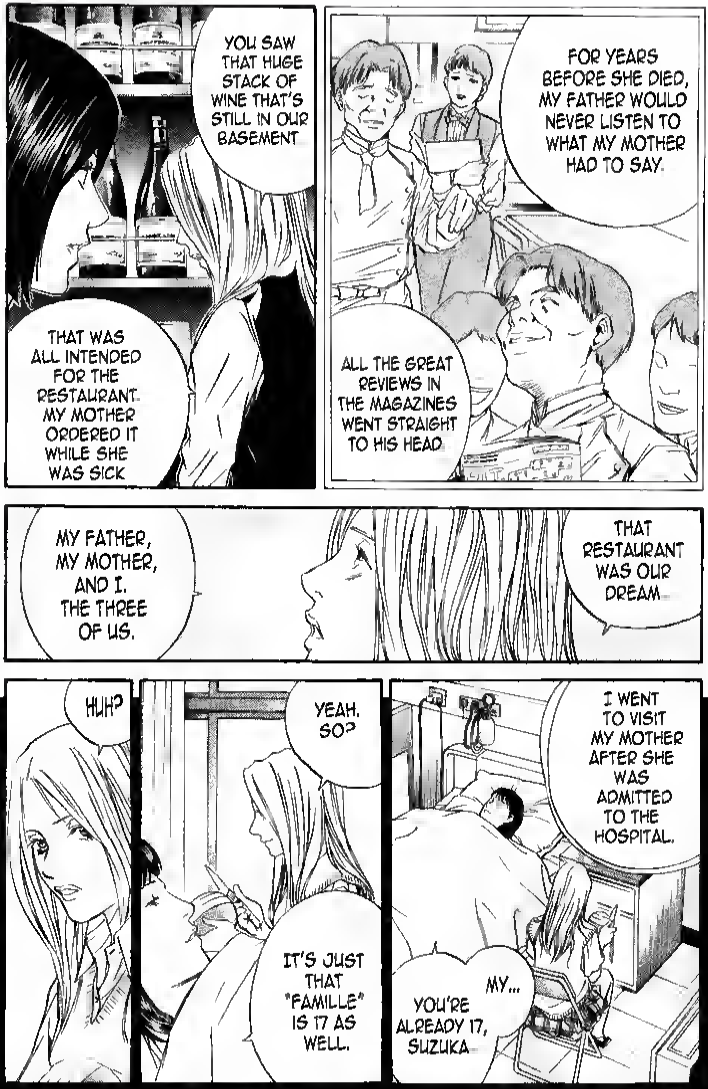
Sales In
Taiyo Beer
#728.60—
AAGH!!
IT'S THE BILL FOR THE CHABLIS!!
HUH?
BY THE WAY, DID YOU SEE THIS FAX?
I'M VERY SORRY, THE TRUTH IS
UMM...
THE WINE COMPETITION NEXT WEEK IS RED WINE BUT WHY A CHABLIS?
I DIDN'T THINK THEY'D SEND THE BILL BY FAX...
I EVEN THOUGHT I'D BE ABLE TO TRICK HIM INTO GETTING HIS SIGNATURE ON IT WHEN HE WAS IN A GOOD MOOD...
IS THAT RIGHT?
HMMM
SO IF YOU COULD JUST DO SOMETHING ABOUT THIS...
PLEASE! I STILL HAVE TO FIND A DESSERT WINE OUT OF MY OWN POCKET..
WELL, I WANTED TO DO THIS AS RESEARCH FOR THE WINE DEPARTMENT.
WHAT BETTER CHANCE TO SEARCH FOR FRENCH WINES THAT CAN STAND UP AGAINST ITALIAN WINES? No, really..
HEHEHE, SO THAT'S HOW IT IS...

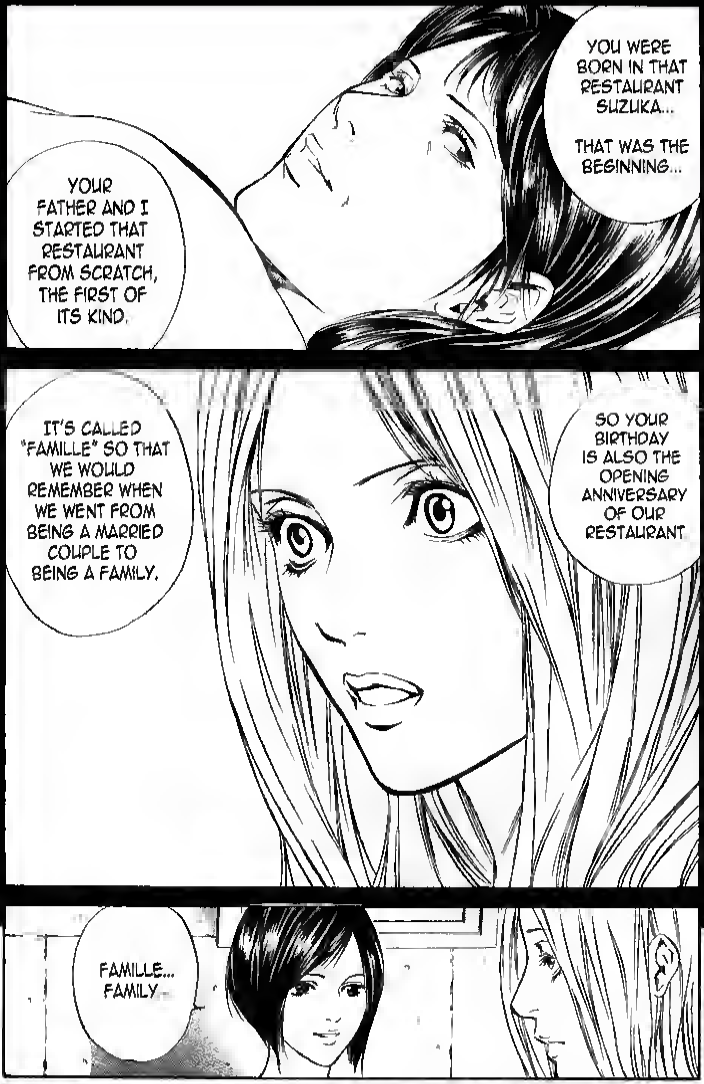
I THINK YOU'RE WORTHY OF IT
IT'S A DESSERT WINE. IT'S MY PRIDE AND JOY
HOW ABOUT THIS ONE?
EH?
REALLY?
YOU'RE BROKE, AREN'T YOU?
I SUPPOSE I COULD LET YOU PART WITH BOTTLE...
THERE'S NO WAY HE'S JUST AN ORDINARY GUY
IT'S LIKE HE'S BEEN OPENING BOTTLES HIS WHOLE LIFE...
OH MY GOD!
.....
MR. KAWARAKE! JUST WHO ARE YOU!?
WHO AM I...?


I'M JUST KILLING TIME IN THE WINE DIVISION.
UNTIL I CAN RETIRE.

ARE YOU OPEN?
YES, PLEASE COME IN
♪
Y... YOU!?
HEY, DON'T CALL YOUR CUSTOMERS "YOU!"...

WHAT ARE YOU DOING HERE...?
DID YOU FOLLOW ME!?
NAH, I JUST KNEW. I WORK NIGHTS AS WELL.
THEY'RE WORKING YOU HARD THOUGH.
YOU'RE ONLY 19, AREN'T YOU?
SHHH DON'T SAY THAT SO LOUD
OH, SO YOU LIED ABOUT YOUR AGE TO WORK HERE.
AND THAT'S WHY YOU'VE GOT SO MUCH MAKEUP ON TOO, HUH?
WHAT DO YOU WANT TO DRINK? IF YOU'RE NOT DRINKING YOU CAN GET OUT.
YOU WANT TO BE A SOMMELIER, DON'T YOU, SUZUKA?
!
YOU WANT TO FOLLOW IN YOUR MOTHER'S FOOTSTEPS AND BE THE SOMMELIER IN YOUR FATHER'S RESTAURANT.
TELL ME IF I'M WRONG
MY FATHER DOESN'T WANT MY HELP...


YOU SAW THAT HUGE STACK OF WINE THAT'S STILL IN OUR BASEMENT.
THAT WAS ALL INTENDED FOR THE RESTAURANT. MY MOTHER ORDERED IT WHILE SHE WAS SICK.
FOR YEARS BEFORE SHE DIED, MY FATHER WOULD NEVER LISTEN TO WHAT MY MOTHER HAD TO SAY.
ALL THE GREAT REVIEWS IN THE MAGAZINES WENT STRAIGHT TO HIS HEAD.
MY FATHER, MY MOTHER, AND I. THE THREE OF US.
THAT RESTAURANT WAS OUR DREAM.
HUH?
YEAH. SO?
IT'S JUST THAT "FAMILLE" IS 17 AS WELL.
I WENT TO VISIT MY MOTHER AFTER SHE WAS ADMITTED TO THE HOSPITAL.
MY...
YOU'RE ALREADY 17, SUZUKA.

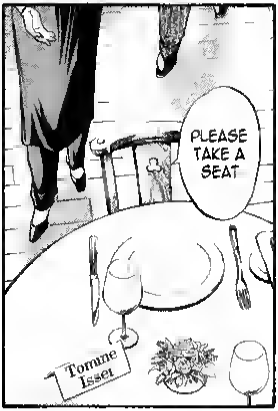

YOU WERE BORN IN THAT RESTAURANT SUZUKA...
THAT WAS THE BEGINNING...
YOUR FATHER AND I STARTED THAT RESTAURANT FROM SCRATCH, THE FIRST OF ITS KIND.
SO YOUR BIRTHDAY IS ALSO THE OPENING ANNIVERSARY OF OUR RESTAURANT.
IT'S CALLED "FAMILLE" SO THAT WE WOULD REMEMBER WHEN WE WENT FROM BEING A MARRIED COUPLE TO BEING A FAMILY.
FAMILLE... FAMILY...

MY MOTHER'S DREAM OF A FAMILY-RUN RESTAURANT...
IT'S GOT NOWHERE LEFT TO GO...
BUT NOW, THE RESTAURANT'S REALLY DONE FOR THIS TIME...
THAT'S WHY I LEFT HOME.
HUH?
DON'T YOU WANT TO SEE IT THROUGH?
...

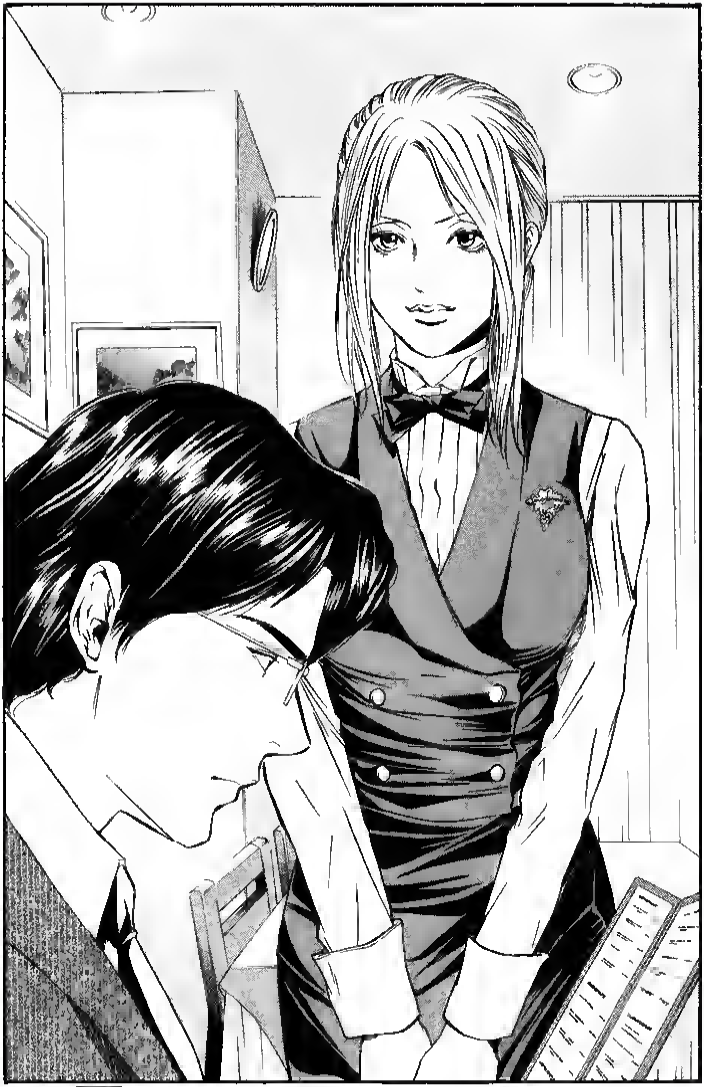
ON MONDAY, TOMINE ISSEI WILL BE COMING FOR DINNER
HE'S GOING TO REASSESS THE MARRIAGE BETWEEN YOUR FATHER'S WINE AND FOOD
WITH THE MAIN DISH...
HE'S SERVING YOUR MOTHER'S LAST WINE.
I THINK YOU SHOULD BE THERE TO SEE THAT.
DON'T YOU?

"A Famille"
Dinner Course
A Course
B Course
WELCOME!
HE'S HERE

THAT SOUNDS EXCELLENT
AND A GLASS OF YOUR RED AND WHITE WINES PLEASE
IF I MAY, I RECOMMEND THE HOUSE'S "A" COURSE

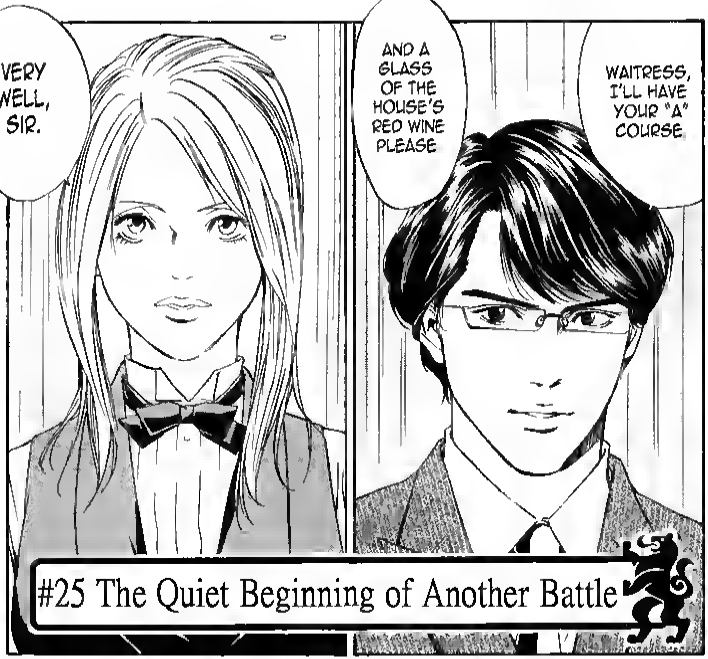

PLEASE TAKE A SEAT
Torrune Issei

VERY GOOD SIR.

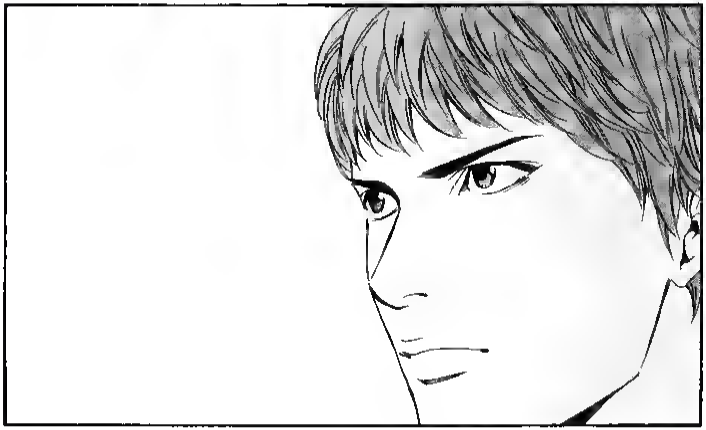


#24 END

The Tears of God
Les Gouttes de Dieu
Les Gouttes de Dieu
TRANSLATION
IMARI
09/11/10
EDIT
NEMESIS
09/17/10
LittleBlackButterflies.Wordpress.com



#25 The Quiet Beginning of Another Battle



.....
FAMILLE MAY BE MY FAMILY'S RESTAURANT.
BUT I'M NOT EVEN A QUALIFIED SOMMELIER...
I CAN'T!
.....
I'LL BE SERVING THE RENOWNED WINE CRITIC TOMINE ISSEI!
I CAN'T DO IT!
WHAT IF I MAKE A MISTAKE?
DAD DOESN'T THINK I'M QUALIFIED EITHER.
I THINK HE'S PROUD OF THE DEPTH OF YOUR KNOWLEDGE OF WINES.
THAT'S NOT TRUE.
YOU'LL BE FINE. HAVE SOME FAITH IN YOURSELF.
I'M NOT ACTUALLY QUALIFIED EITHER...
EVEN THEN...
BUT YOU'RE THE ONE WHO KNOWS ABOUT CHABLIS AND MOTHER'S RHONE WINES THE BEST...

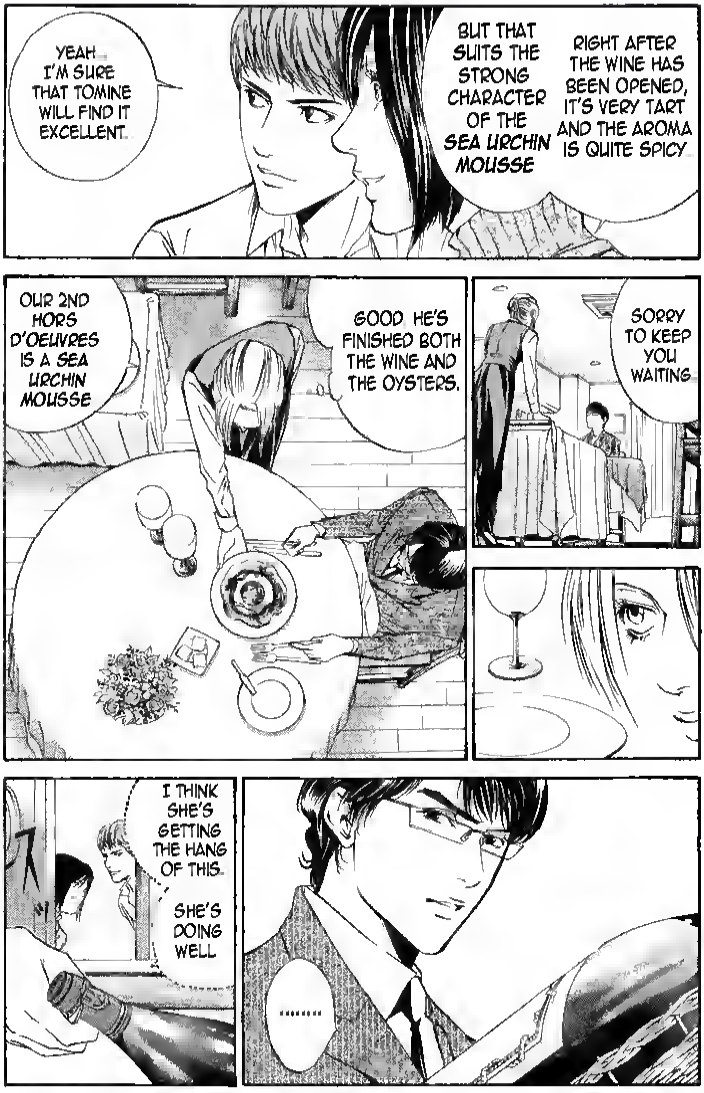
YOU CAN'T THINK ABOUT THAT.
YOU'VE SEEN YOU MOTHER SERVE AS A SOMMELIER
PLEASE REMEMBER THAT
WHEN YOU POUR THAT WINE FOR TOMINE, YOU WON'T BE ALONE.
.....
YOU'LL BE FULFILLING YOUR MOTHER'S VISION.
MOTHER
MY HEART'S RACING.
YOU CAN DO THIS.
FIRST HORS D'OEUVRES ARE READY.
JUST STAY RELAXED.

HERE'S THE CHABLIS.
CAN'T WE OPEN IT HERE?
YOU AWAKE!?
Y... YES!
.....
USE THIS SOM-MELIER'S KNIFE.
SUZUKA,
B-BUT
DON'T BE AFRAID.
YOU'LL BE FINE
BELIEVE IN YOURSELF, AND OPEN IT IN FRONT OF TOMINE
!
IT WAS YOUR MOTHER'S.

.....
HERE GOES.
THIS IS THE HOUSE WINE
CELLIER DE LA SABLIERE
CHABLIS
ALLOW ME TO OPEN IT FOR YOU.
HE'S STARING AT THE BOTTLE
YOU THINK HE DOESN'T LIKE IT?

.....
THESE ARE SANRIKU OYSTERS ON THE HALF SHELL.
THEY'RE VERY FRESH, ENRICHED WITH A SPRINKLING OF ROCK SALT. I HOPE YOU ENJOY THEM.

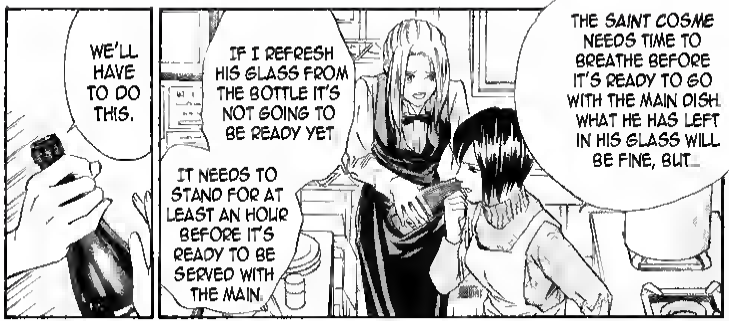
REALLY!?
WE DID IT! ROUND 1 BELONGS TO US!
HE DRANK IT!
THAT LOUIS PEROT CHABLIS WAS ABSOLUTELY PERFECT.
YEAH.
BUT NOW IT GETS INTERESTING.
OK!
THE SEA URCHIN MOUSSE IS READY.
CHATEAU DE ST. COSME COTES DU RHONE LES DEUX ALBION '01
SAINT COSME
2001
"LES DEUX ALBION"
COTES-DU-RHONE
NOW YOU GET TO SERVE YOUR MOTHER'S WINE...

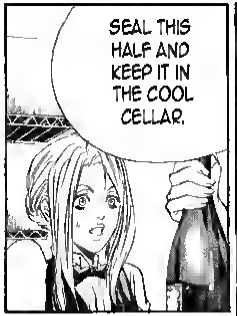

YEAH... I'M SURE THAT TOMINE WILL FIND IT EXCELLENT.
BUT THAT SUITS THE STRONG CHARACTER OF THE SEA URCHIN MOUSSE
RIGHT AFTER THE WINE HAS BEEN OPENED, IT'S VERY TART AND THE AROMA IS QUITE SPICY.
OUR 2ND HORS D'OEUVRES IS A SEA URCHIN MOUSSE
GOOD. HE'S FINISHED BOTH THE WINE AND THE OYSTERS.
SORRY TO KEEP YOU WAITING.
I THINK SHE'S GETTING THE HANG OF THIS.
SHE'S DOING WELL.
.....

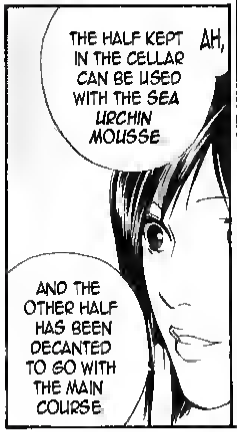
SO THAT SHE COULD FOLLOW IN HER MOTHER'S FOOTSTEPS AND BECOME A SOMMELIER
YES
WHAT? IS THAT TRUE?
SHE LIED ABOUT HER AGE SO THAT SHE COULD WORK IN A WINE BAR WHILE SHE WAS STILL IN HIGH SCHOOL
OF COURSE SHE IS
.....
IF SHE'D TOLD YOU, YOU WOULD SURELY HAVE FORBIDDEN IT SO SHE KEPT QUIET.
WHAT IS THIS WINE?
SOMMELIER
THIS IS DIFFERENT TO THE WINE I HAD BEEN SERVED WITH THIS DISH LAST TIME, ISN'T IT?
THIS IS A NEW HOUSE WINE, AND WE'VE ALSO SLIGHTLY CHANGED THE SEASONINGS OF THE DISH.
YES SIR
THIS IS OUR HOUSE WINE, SIR.

!
WELL WELL...
I... I SEE
YEAH WE ADDED A LITTLE NUTMEG
YOU GUYS CHANGED THE SEASONINGS?
LOOK, HE'S ABOUT TO DRINK THE WINE!
I SEE
IT WAS THE FINAL INGREDIENT THAT WAS MISSING.
THE CHATEAU DU SAINT COSME GOES WELL WITH ASIAN SPICES, PARTICULARLY NUTMEG.
THEY GIVE IT A SEXY, SENSUAL FEEL.

AND THE SECRET INGREDIENT THAT GIVES THIS DISH IT'S STRENGTH?
AND THAT WOULD BE... NUTMEG. CORRECT?
YES SIR.
MMM
WITH THIS SEA URCHIN MOUSSE IT FEELS LIKE EMBRACING A LOVER.
JUST THE AROMA OF EASTERN SPICES AND THE ACIDITY FROM THE SAINT COSME...
PLEASE TAKE YOUR TIME ENJOYING IT.
HE'S ALMOST FINISHED HIS WINE.
UH OH.
AND NEXT IS THE MAIN COURSE
ALL RIGHT!
HOW DID IT GO?


WE'LL HAVE TO DO THIS.
IF I REFRESH HIS GLASS FROM THE BOTTLE IT'S NOT GOING TO BE READY YET
IT NEEDS TO STAND FOR AT LEAST AN HOUR BEFORE IT'S READY TO BE SERVED WITH THE MAIN.
THE SAINT COSME NEEDS TIME TO BREATHE BEFORE IT'S READY TO GO WITH THE MAIN DISH. WHAT HE HAS LEFT IN HIS GLASS WILL BE FINE, BUT...

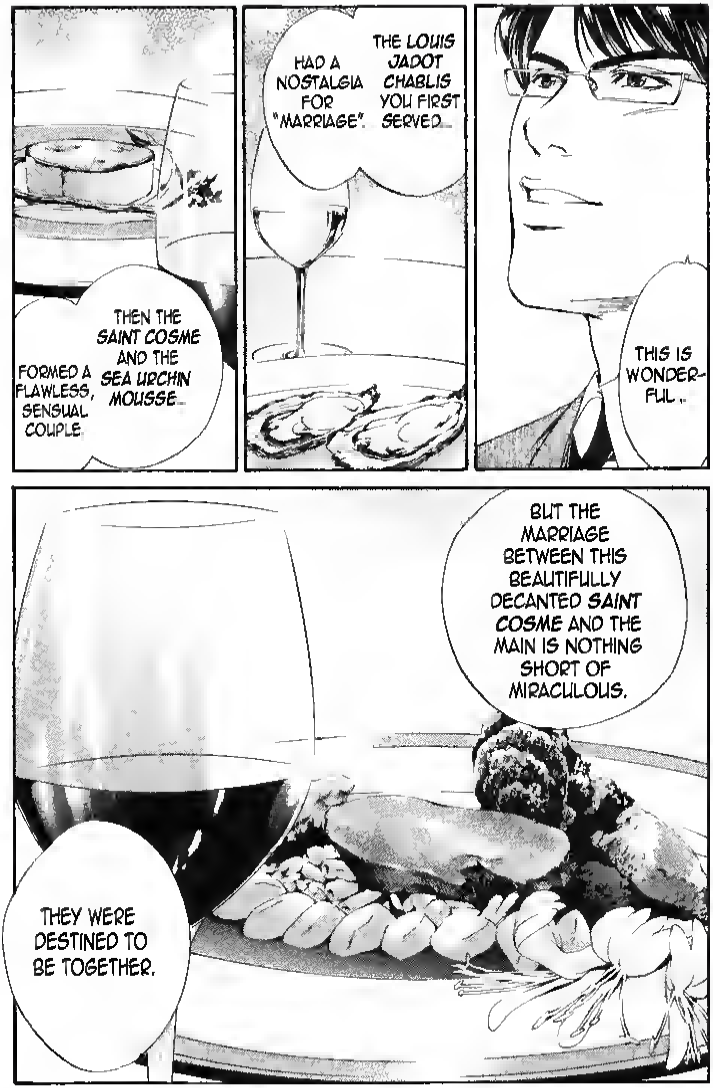

SEAL THIS HALF AND KEEP IT IN THE COOL CELLAR.


AH,
THE HALF KEPT IN THE CELLAR CAN BE USED WITH THE SEA URCHIN MOUSSE
AND THE OTHER HALF HAS BEEN DECANTED TO GO WITH THE MAIN COURSE

KYAA!

I SEE.
IT'S THE IDEAL HOUSE WINE.
THIS WAY A SINGLE WINE CAN BE DRANK IN 2 DIFFERENT WAYS, WITH DIFFERENT TASTES.
!
GOT IT!
THE SWEETBREAD AND FOIE GRAS IN MADEIRA SAUCE IS READY!
THIS IS THE MAIN COURSE. SWEETBREADS AND FOIE GRAS IN MADEIRA SAUCE.
YEAH.
THERE'S A TRICK TO THE MAIN COURSE AS WELL, ISN'T THERE?
I WONDER IF TOMINE WILL BE ABLE TO EXPLAIN THIS ONE

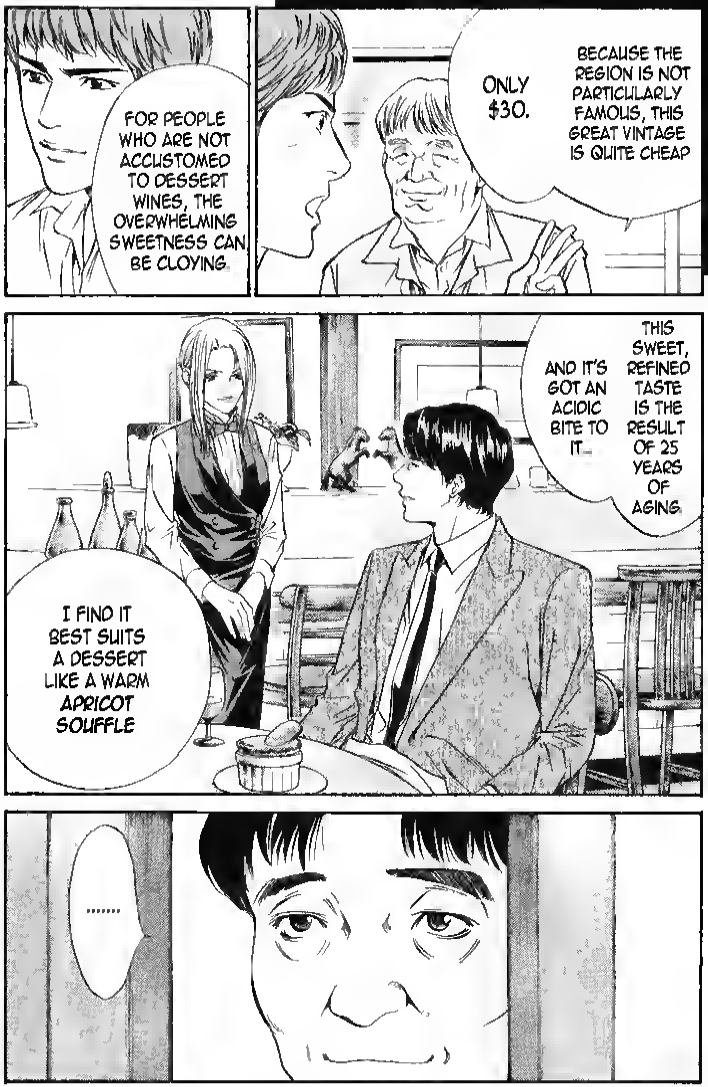
HALF OF THE OPENED BOTTLE HAS BEEN DECANTED TO SERVE WITH YOUR MAIN.
YES. THIS WINE TAKES SOME TIME TO AERATE. AS IT SOFTENS IT BECOMES MUCH EASIER TO DRINK.
HM?
THIS IS THE SAME SAINT COSME AS BEFORE?
YOU DECANT-ED IT?
MAY I POUR YOU ANOTHER GLASS OF WINE, SIR?
BY ALL MEANS, ANOTHER GLASS THEN
CERTAINLY SIR
OH YES...
OH...


THIS IS WONDERFUL...
THE LOUIS JADOT CHABLIS YOU FIRST SERVED... HAD A NOSTALGIA FOR "MARRIAGE".
THEN THE SAINT COSME AND THE SEA URCHIN MOUSSE... FORMED A FLAWLESS, SENSUAL COUPLE.
BUT THE MARRIAGE BETWEEN THIS BEAUTIFULLY DECANTED SAINT COSME AND THE MAIN IS NOTHING SHORT OF MIRACULOUS.
THEY WERE DESTINED TO BE TOGETHER.

THESE, TOGETHER MAKE UP THE SAINT COSME'S TRUE ESSENCE...
BLACK CURRANT, PLUM, BLACK CHERRY, AND JUST A HINT OF ORANGE ZEST.
THEN THE CAREFULLY CONCEALED FRUIT FLAVOURS.
THE CONTROLLED SWEETNESS OF THE MADEIRA SAUCE...
AND FOR THE FINAL TOUCH, THEY ARE THEN ACCOMPANIED BY THE SCENT OF THE JAPANESE HONEYSUCKLE.
THIS HAS BEEN BEAUTIFULLY CONSTRUCTED.

YES SIR!
I'D LIKE YOU TO SELECT A DESSERT WINE FOR ME
I'M SURE YOU HAVE ONE PREPARED
SIR?
.....
THIS IS A "LES CAVES DE LA LOIRE COTEAUX DU LAYON '78."
1978
COTEAUX DU LAYON
MOELLEUX
I'M SORRY I NEVER EXPECTED YOU TO HAVE THIS PREPARED AS A HOUSE WINE

WOW, IT'S SO FRESH AND CRISP.
THE BOSS GAVE IT TO ME
YOU'RE NOT GONNA BELIEVE THIS
WHERE DID YOU GET THAT FROM?
BUT ALL THE OTHER NOBLE ROT WINES I'VE TRIED HAVE BEEN IN STRAIGHTER BOTTLES
THIS ONE'S CURVED, LIKE A BULGOGNE BOTTLE.
GRAPE-FRUIT, PEARS
IT'S LIKE I CAN TASTE THE FRESH FRUIT..
AND APRICOTS.
THAT WINE IS FROM THE RIVER LOIRE.
SAUTERNES AND BALZAC ARE VERY FAMOUS FOR THEIR NOBLE ROT WINES
BUT BECAUSE THE LOIRE REGION HAS A RIVER RUNNING THROUGH IT, IT ALSO HAS THAT SLIGHT DAMPNESS FROM THE MORNING DEW THAT ENCOURAGES THE ROT
GRAPES THAT HAVE THIS NOBLE ROT MAKE AN EXTREMELY SWEET WINE
THE REGION IS THE UNKNOWN WONDER OF NOBLE ROT WINES.


FOR PEOPLE WHO ARE NOT ACCUSTOMED TO DESSERT WINES, THE OVERWHELMING SWEETNESS CAN BE CLOYING.
BECAUSE THE REGION IS NOT PARTICULARLY FAMOUS, THIS GREAT VINTAGE IS QUITE CHEAP
ONLY $30.
THIS SWEET, REFINED TASTE IS THE RESULT OF 25 YEARS OF AGING.
AND IT'S GOT AN ACIDIC BITE TO IT...
I FIND IT BEST SUITS A DESSERT LIKE A WARM APRICOT SOUFFLE
.....

YES SIR!
SOMME-LIERE...
MAY I SPEAK TO THE CHEF?
I AM WATANUKI, CHEF AND OWNER.
THANK YOU FOR VISITING US THIS EVENING.
MR WATANUKI, I HAD A FABULOUS EVENING.
ONE YEAR AGO, I WAS MOST CRITICAL OF THIS RESTAURANT IN MY REVIEW.
FOR THAT, I APOLO-GIZE
NOT AT ALL, THE FAULT WAS MINE.
MY DAUGHTER HAS WORKED HARD STUDYING THE INTRICACIES OF WINES.
WITHOUT HER HELP THIS WOULD NOT HAVE BEEN POSSIBLE.

THIS RESTAURANT IS CALLED FAMILLE
BECAUSE MY WIFE AND I IMAGINED A RESTAURANT WHERE A FAMILY PROVIDED A WARM AND FRIENDLY SERVICE.
MY WIFE HAS PASSED AWAY BUT NOW, WITH MY DAUGHTER AT MY SIDE..
I CAN MAKE A FRESH START WITHOUT BEING ASHAMED OF THE NAME OF THIS RESTAURANT.
.....
DAD..

*T. Note. The legal age for consumption of alcohol in Japan is 20 years

I WON'T PRESS YOU ANY FURTHER ABOUT IT.
VERY WELL.
FEAR NOT.
AFTER PARTAKING OF THIS IMPRESSIVE MARRIAGE OF WINE AND FOOD TODAY.
I SHALL BE GIVING YOU THE HIGHEST COMMEN-DATIONS IN MY COLUMN.
I WONDER WHO IT WAS...
STILL...

#25 END

Tears of God
Les Gouttes de Dieu
Las Gotas de Dios
TRANSLATION
TRANSLATION:
IMARI
09/24/10
EDIT
EDIT:
NEMESIS
10/14/10
LittleBlackButterflies.wordpress.com

YAN!!
DRINKING AGAIN YESTERDAY
IT ENDED UP TURNING INTO A PARTY AT FAMILLE.
EVEN MR WATANUKI WAS DRINKING,
BUT HE FELL DOWN AFTER JUST ONE GLASS.

#26 A surprise gift.

!
第OX回
ソムリエ検定試験
合否結果通知
THIS IS FROM WHEN I SECRETLY TOOK THE SOMMELIER'S EXAM...
WAS THIS HERE YESTERDAY?
...WITH FATHER AND DAUGHTER WORKING TOGETHER I'M SURE THEY'LL BE FINE.
BUT I'M GLAD THAT THEIR BUSINESS IS DOING WELL AGAIN
HM?
BUT THERE WERE SO MANY WINES IN THE TASTING SECTION THAT I'D NEVER TRIED..
Damn my lack of experience...!
ビ...
I THOUGHT I DID PRETTY WELL ON THE WRITTEN SECTION
I WONDER WHAT I GOT...
ビ
GOD, PLEASE...

AND BECAUSE OF THIS, I'VE ONLY GOT CUP RAMEN TO EAT THIS MONTH.
HM... GROSS!
YOU SHOULD TRY THE SECOND LABEL WINES FROM THE FAMOUS VINEYARDS.
IF YOU WANT TO FIND A GOOD, CHEAP WINE...
THEY CALL THEM SECOND LABELS, BUT
IT'S ALL 'COS OF WHAT FUJIEDA TOLD ME...
WHY DOES STUFF LIKE THIS HAPPEN TO ME?
IT'S CHEAP BECAUSE THEY MAKE IT FROM THE GRAPES THEY CAN'T USE ON THEIR PREMIER BRAND.
THAT DOES HAPPEN TOO, BUT...
WITH THE BEST CHATEAUX IT'S USUALLY PRETTY MUCH THE SAME GRAPES THAT THEY MAKE THEIR FIRST LABEL FROM.
SOMETIMES IT'S JUST THAT THE TASTER DECIDES THAT A BARREL HAS REACHED THE END OF IT'S LIFE OR SOMETHING LIKE THAT...

HM?
I'VE STILL GOT ALL THESE WINES TO TASTE.
...AND BECAUSE OF CHOUSUKE AND HIS ITALIAN VS FRENCH WINE CONTEST
People'll probably think I'm a wine or somethin
WHY DID I HAVE TO LISTEN TO HIM...?
YET THEY'RE FAR BETTER WINES THAN A FIRST LABEL FROM YOUR AVERAGE VINEYARD
THOSE WINES CAN BE LESS THAN HALF THE PRICE
Wine Shop and Bar..
PARKERS CUVEE
Opening Special!
Top Quality Wines by the Glass! Wines from the five top chateaux from just $20!
COULD I SEE YOUR LIST OF GLASS WINES PLEASE?
YOU CAN'T FOOL ME, BOY!!
IF I'M ONLY BUYING BY THE GLASS .. IT SHOULDN'T BE SO EXPENSIVE
WELCOME SIR!
AH, THERE IT IS.
CUVEE

UGH, WHAT A HORRIBLE CUSTOMER.
I FEEL SORRY FOR THE BARTENDER GETTING CAUGHT UP WITH HER.
SAY WHAT YOU LIKE, I'M NOT PAYING FOR IT!
I'M SORRY MADAM, BUT THIS IS THE CHATEAU LA MISSION HAUT BRION THAT YOU ORDERED.
HM?
WHAT A WAY TO TREAT AN OLD LADY, BRINGING HER A CHEAP WINE LIKE THIS...
LIKE FUN IT IS!
NEVER-THELESS, THIS IS THE BILL.
I SAID I'M NOT PAYING, AND I'M NOT PAYING!!
LET'S ALL JUST CALM DOWN FOR NOW.
WHAT DO YOU WANT, BOY?
THE FUSS IS ABOUT THIS FAKE SWILL THEY'RE MAKING ME DRINK.
THIS MAY LOOK LIKE A HIGH PRICED JOINT, BUT IT'S ACTUALLY RUBBISH.
.....
LADY, THIS IS A PLACE TO ENJOY WINE.
WHY DON'T THE TWO OF YOU STOP CAUSING A FUSS.

OH, FOR GOD'S SAKE... WELL, IF IT'LL SHUT HER UP..
TRY IT FOR YOURSELF IF YOU DON'T BELIEVE ME!
PLEASE MADAM.
IF THIS GENTLEMAN AGREES THAT YOU'RE MISTAKEN, WILL YOU DESIST?
MADAM,
.....
JUST A SIP THEN...
YES, YOU'RE ABSOLUTELY CORRECT
YOU AGREE IT'S THE REAL THING? NOW MADAM, IF YOU WOULDN'T MIND...
IT'S JUST AS THE LADY SAID.
THIS IS NOT CHATEAU LA MISSION. THIS IS THEIR SECOND LABEL, LA CHAPELLE DE LA MISSION HAUT-BRION.

MANA-GER!
FOR ALL I KNOW YOU'RE HERE TO TRY AND RIP THE STORE OFF.
ONE MOMENT MADAM
I THINK THE TWO OF YOU ARE IN CAHOOTS.
YOU LIAR!
YOU HEAR THAT!
WHAT!?
IT'S VERY SUSPICIOUS WHEN YOU HAVEN'T INTRODUCED YOURSELF.
THEN MAY I ASK YOUR NAME?
THAT'S NOT THE CASE.
I'M HIS SON.
YOU'RE RELATED TO YUTAKA KANZAKI?!
D- DON'T TELL ME-
I'M SHIZUKU KANZAKI, OF THE TAIYO BEER WINE DIVISION.
KANZAKI?

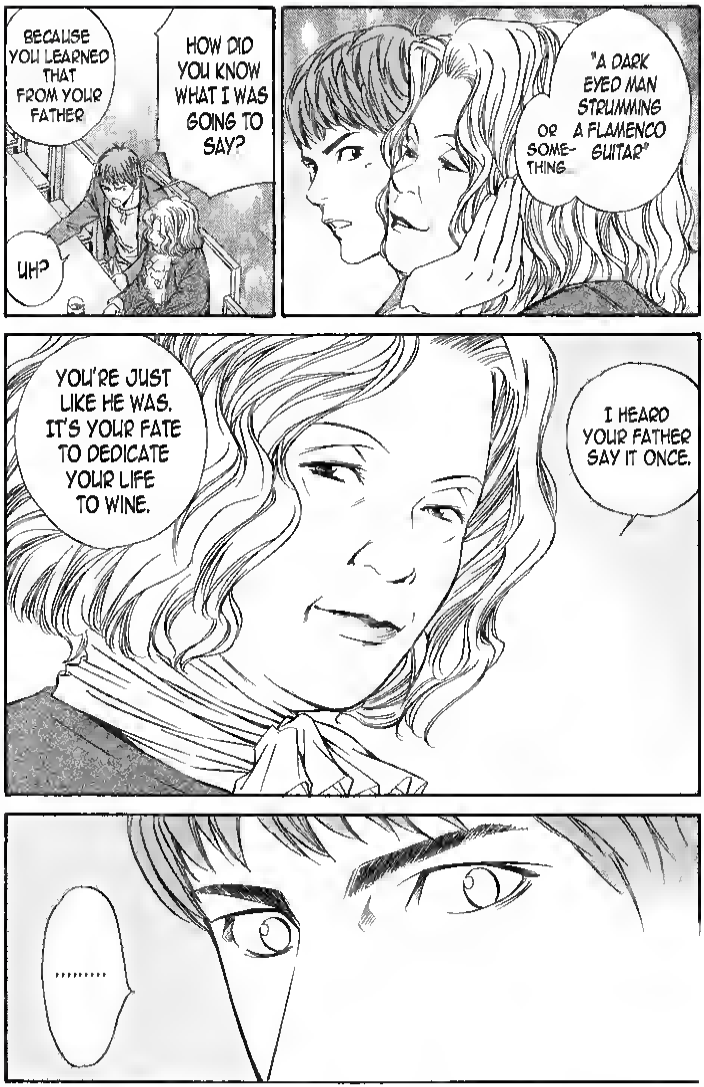
YOU IDIOT!
THAT'S THEIR SECOND LABEL.
HERE.
2000
WHAT HAVE YOU DONE WITH THE BOTTLE?
YOU WANT TO SEE?
I SWEAR IT'S CHATEAU LA MISSION.
AND THEY'RE BOTH IN BLACK AND WHITE
THEY'VE BOTH GOT THE SAME CROSS AND VILLA ON THEM.
ER, BUT IT SAYS "CHATEAU LA MISSION".
YOU IDIOT, LOOK CLOSER!
WHAT'S THE MATTER MANAGER?
HUH,
I'M VERY SORRY FOR THIS MADAM!

OH, I DIDN'T NOTICE THAT!
AND ON THIS ONE THE VILLA DOESN'T HAVE A GATE.
CHATEAU LA MISSION HAUT-BRION
DON'T GIVE ME THAT! YOU SHOULD HAVE KNOWN BETTER!
2001
BUT, LOOK HERE, IT SAYS "CHAPELLE".
THE LABELS ARE VERY SIMILAR.
LA CHAPELLE DE LA MISSION HAUT BRION
PESSAC-LEOGNAN
PLEASE EXCUSE OUR ERROR—
PLEASE ACCEPT THIS CHATEAU LA MISSION ON THE HOUSE WITH OUR APOLOGIES
I'M VERY SORRY ABOUT THIS MADAM
HUH?
DO YOU WANT TO HAVE A DRINK♡ WITH ME?
OK THEN

ISN'T HAUT-BRION ONE OF THE BIG FIVE CHATEAUX?
I CAN SMELL IT FROM OVER HERE.
HMM,
I THOUGHT YOU WERE KANZAKI'S BOY.
YOU DIDN'T KNOW THAT?
WHAT?
DON'T WORRY ABOUT THAT.
THE CHEAP STUFF..
I WAS DRINKING LAST NIGHT.
AND YET YOU STILL MANAGED THAT TASTING BEFORE.. IMPRESSIVE.
ONE SIP AND YOU RECOGNISED THAT IT WAS A SECOND WINE
YEAH, BUT UNTIL RECENTLY I WASN'T REALLY INTERESTED IN WINE ..
YOU MEAN YOU KNEW MY OLD MAN?
UH?
YUTAKA KANZAKI TAUGHT ME THAT A LONG TIME AGO.
IS REMEMBERING THE TASTE AND AROMA
THE MOST IMPORTANT THING ABOUT WINE TASTING

AND HE WAS SO COOL.
HE WAS ALWAYS THE CENTRE OF ATTENTION
YUTAKA KANZAKI WAS MY WINE INSTRUCTOR.
YEP.
HUH...
YOU THINK TOMINE'S COOL THEN?
ピクッ
HIS PRETTY BOY ATTITUDE MAKES ME SICK.
YOU KNOW THE YOUNG WINE CRITIC TOMINE ISSEI? HE HAD THAT SAME KIND OF DEMEANOR.
OH!
ALL THE GIRLS WERE CRAZY ABOUT HIM.
NOTHING.
HM?
WHAT'S THE MATTER?

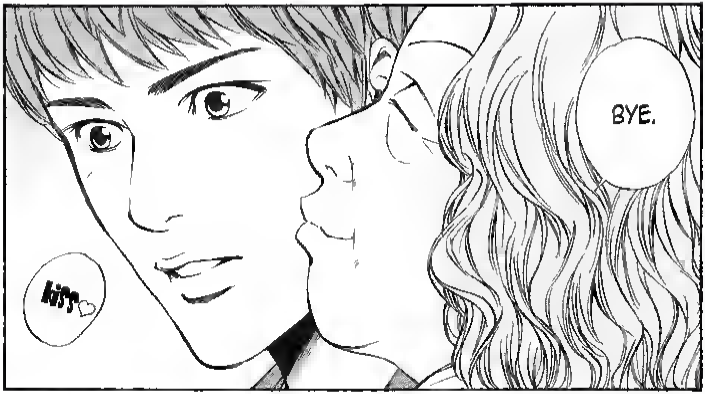
TH...THIS WINE IS AMAZING.
IT HAS A SPICINESS TO IT'S AROMA. IT SMELLS LIKE A FINE HAVANA CIGAR.
YET IT STILL HAS A SWEET-NESS TO IT.
AH...
AND THERE'S A HINT OF THE SMOKINESS OF RICH COFFEE.
IF I WAS TO COMPARE IT TO SOME-THING, IT WOULD BE
A HOT NIGHT IN MADRID.

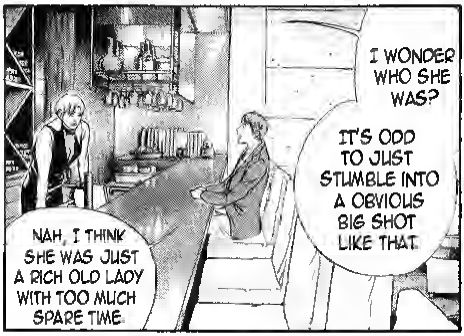

BECAUSE YOU LEARNED THAT FROM YOUR FATHER
HOW DID YOU KNOW WHAT I WAS GOING TO SAY?
UH?
"A DARK EYED MAN STRUMMING A FLAMENCO GUITAR" OR SOME-THING
I HEARD YOUR FATHER SAY IT ONCE.
YOU'RE JUST LIKE HE WAS. IT'S YOUR FATE TO DEDICATE YOUR LIFE TO WINE.
.....

FEEL FREE, IT'D BE GREAT TO SEE YOU THERE
I GUESS I 'LL HAVE TO COME ALONG AND TAKE A LOOK.
I'M INTERESTED TO SEE HOW YOUR ITALIAN VS. FRENCH WINE CONTEST TURNS OUT.
I'LL TREAT YOU TO THE WINES I'VE SELECTED.
IT REALLY TAKES ME BACK.
AH, THAT WAS GOOD
IT'S BEEN A LONG TIME
HMM
I'VE STILL ONLY GOT A $10 WINE... AND I'M FLAT BROKE.
I GUESS IT'S DEPTH AND VARIETY.
WELL..
WHAT IS IT THAT APPEALS TO YOU IN FRENCH CUISINE?
LET ME GIVE YOU SOME ADVICE.
HUH?

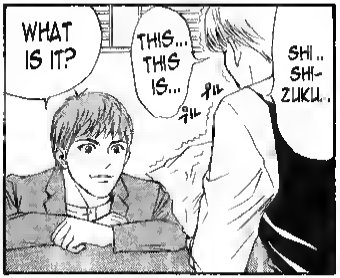
IT USES A WIDE RANGE OF INGREDIENTS FROM BOTH LAND AND SEA, BOTH FRUITS AND VEGETABLES.
IT INCORPORATES CONCEPTS FROM ALL OTHER TYPES OF CUISINE.
FROM THE FIRST TASTE TO THE LAST, THERE EXISTS A DELICATE RELATIONSHIP BETWEEN THE COURSES.
ITALIAN FOOD IS ENJOYABLE TOO, BUT IN A DIFFERENT WAY
I AGREE.
SO WHAT IS IT ABOUT FRENCH WINE THAT APPEALS TO YOU
HUH?
THINK CAREFULLY ABOUT THAT
THAT'S MY ADVICE
I'VE GOT TO BE GOING NOW.
!
WOAH...

EVENING.
MADAM. GOOD EVENING,
TH THANKS.
YEAH, TAKE IT HOME YOU CAN EITHER DRINK IT OR SELL IT, YOU CHOOSE
UM DO YOU MIND IF I ASK YOUR NAME?
HERE
THIS IS FOR ME?
A LIMO?
JUST A MOMENT.
I'VE GOT A LITTLE SOMETHING FOR YOUR HELP TONIGHT
I'M JUST AN OLD LADY.
I'M NOBODY SPECIAL.


BYE.
kiss


I WONDER WHO SHE WAS?
IT'S ODD TO JUST STUMBLE INTO A OBVIOUS BIG SHOT LIKE THAT.
NAH, I THINK SHE WAS JUST A RICH OLD LADY WITH TOO MUCH SPARE TIME.

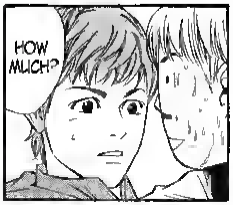
HEH, THAT'S A GOOD STORY.
WINE


WHAT IS IT?
THIS... THIS IS...
SHI.. SHI-ZUKU..

LET'S TAKE A LOOK

AND THIS IS THE BOTTLE SHE GAVE ME

SHIZUKU! DO YOU KNOW HOW MUCH THIS IS WORTH!?
EVEN IF YOU WANTED TO GET A BOTTLE, IT'S PRACTICALLY IMPOSSIBLE. I SAW ONE AT AN AUCTION A WHILE AGO, AND THE WINNING BID WAS...


HOW MUCH?

THIS IS...
Le Pin
POMEROL
1982
CHATEAU LE PIN '82!!

はー
$7000.
YEAH...

WHAT ARE YOU GOING TO DO WITH IT?
CAN YOU KEEP IT FOR ME HERE?
I HAVEN'T GOT ANY GOOD STORAGE AT HOME, AND IF SOMETHING WERE TO HAPPEN TO IT...
Le Pin
POMEROL
OK...
DO YOU PLAN ON DRINKING IT?
HELL NO! THERE'S NO WAY I'M DRINKING A $7000 BOTTLE OF WINE!
I'M GONNA SELL IT ON THE INTERNET AS FAST AS I CAN!
THANK GOOD-NESS.
I WAS TOTALLY OUT OF MONEY THIS MONTH
YEAH I KIND OF WANT TO KNOW WHAT A $7000 BOTTLE OF WINE TASTES LIKE, BUT THAT'S A LOT OF MONEY
I THINK I'D PROBABLY SELL IT FOR THE MONEY TOO
Ah...such a shame...
EVENING.
WHAT'S THE MATTER, MIYABI? YOU LOOK A BIT DOWN.
YEAH, A BIT
YOU KNOW WHEN YOU TELL YOURSELF SOMETHING,
AND THEN REALITY COMES AND BITES YOUR HAND?
WHAT HAPPEN-ED?

I FAILED
I TOOK THE SOMMELIER'S EXAM
YOU'RE STILL YOUNG, PLUS, THERE'S PLENTY OF TIME
WELL, THERE'S ALWAYS NEXT TIME
I WONDER IF I'M JUST NOT CUT OUT FOR THIS...
I THOUGHT MAYBE I COULD GET LUCKY AND PASS, SO I SECRETLY TOOK THE TEST
BUT I FAILED
THE RESULTS CAME THIS MORNING.
WHAT?
ONCE YOU GET SOME MORE EXPERIENCE UNDER YOUR BELT, YOU'LL PASS THAT TEST EASILY.
I'VE GOT NO MONEY!
HOW AM I SUPPOSED TO BE ABLE TO TASTE GOOD WINES THOUGH?
IT'S JUST THAT MOST OF YOUR KNOWLEDGE COMES FROM BOOKS YOU HAVEN'T HAD A CHANCE TO A LOT OF GREAT WINES YET.
YOU KNOW THAT'S NOT TRUE.

THAT'S JUST GOING TO MAKE YOU DRUNK.
I DON'T CARE THEN, GIMME A GLASS. I'LL JUST DRINK LOTS OF CHEAP WINE!
FINE.
.....
WOULD YOU OPEN THAT BOTTLE FOR ME, FUJIEDA.
THE ONE YOU MEAN THAT YOU JUST...
YEP, THAT ONE.
ALL RIGHT!
THAT'S PERFECT.
WE CAN DRINK THE WINE I WAS GIVEN
WE CAN ALL HAVE SOME.
? ? ?
WHAT EH? WERE YOU GIVEN?
IT'S A SECRET
YOU'VE GOT TO TRY IT BLIND.

CHEERS!
WELL THEN, HERE'S TO YOU FAILING THE SOMMELIER'S EXAM.
WOW! THIS IS AN AMAZING WINE! WHAT IS IT?
I'm not telling.
YOU HAVE TO TELL ME!
IF IT'S CHEAP I WANT TO BUY SOME TOO!
SO FIRST, WHICH VARIETY OF GRAPES WAS IT MADE FROM?
THEN YOU CAN TRY AND GUESS THE VINTAGE.
THAT'S RIGHT.
WHAAAT?
YOU'RE MEAN...

#26 END

The Tears of God
Les Larmes de Dieu
Translation
Imari
11/19/10
Edit
Nemesis
01/15/11
LittleBlackButterflies.wordpress.com

#27 The nature of French wine.

GOOD MORNING VIETNAM!
IT'S NOT LIKE THAT, WE JUST MET IN THE ELEVATOR.
I already have to spend all day with her here.
Oh, you did NOT just say that!
OH MY.
COMING TO WORK TOGETHER?
NICE WORK, SHIZUKU.
WE WILL BE DECIDING THE FUTURE POLICY OF TAIYO BEER'S WINE DEPARTMENT
YOU HAVE DECIDED WHICH WINES YOU'RE GOING TO BE USING FOR THE COMPETITION, HAVEN'T YOU?
BACK OFF, CHOUSUKE!
HAVE YOU HAD ENOUGH TIME YET, KANZAKI?

WELL, I'VE GOT ONE OUT OF THREE...

HOW ARE YOU GOING WITH YOURS?

I'VE CHOSEN MINE ALREADY! THERE'S ONLY TWO DAYS TO GO!

IN HERE I HAVE A $10, A $20, AND A $30 WINE.

I HAVE MY BOTTLES ALL READY AND LOCKED IN "HONMA'S CELLAR".

DO NOT OPEN! Honma

PS. That means you Grad!

IS THIS THE LIMIT OF YOUR PASSION!?

IS IT!?

WELL, I'VE BEEN KIND OF BUSY, AND...

AH, HONMA. ABOUT THAT.

まったり

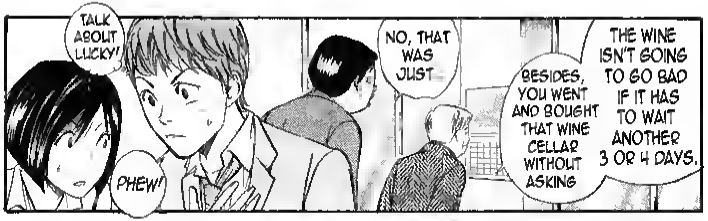
!

I'M GOING TO BE OUT OF TOWN THIS FRIDAY ON A BUSINESS TRIP...

LET'S MAKE IT MONDAY INSTEAD.

WHAT?

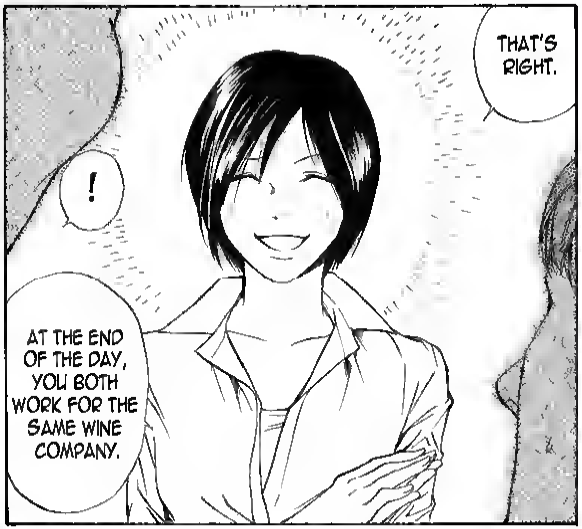
BUT HE'S NOT EVEN READY YET!


TALK ABOUT LUCKY!
PHEW!
NO, THAT WAS JUST
BESIDES, YOU WENT AND BOUGHT THAT WINE CELLAR WITHOUT ASKING
THE WINE ISN'T GOING TO GO BAD IF IT HAS TO WAIT ANOTHER 3 OR 4 DAYS.

WHAT? HAHAHA THAT OLD FART?
RIGHT, MIYABI?
I THOUGHT THIS WAS JUST FOR FUN
YOU DODGED A BULLET THERE. BUT THE DATE OF YOUR EXECUTION HAS ONLY BEEN DELAYED. YOU'RE STILL A DISGRACE TO YUTAKA KANZAKI'S NAME

YOU MUST BE RELIEVED, YOU LAZY PRICK.
HUH?

AH, SEÑORINA.
YOU'RE SO RIGHT!


!
AT THE END OF THE DAY, YOU BOTH WORK FOR THE SAME WINE COMPANY.
THAT'S RIGHT.

IF THIS LOWLY EMPLOYEE MIGHT SPEAK FROM THE HEART

YOU TRULY ARE THE MADONNA OF THE WINE DEPART-MENT

W...WAIT A SECOND...

OH, SOLE MIO!

.....

.....

THREE MORE DAYS SHIZUKU.

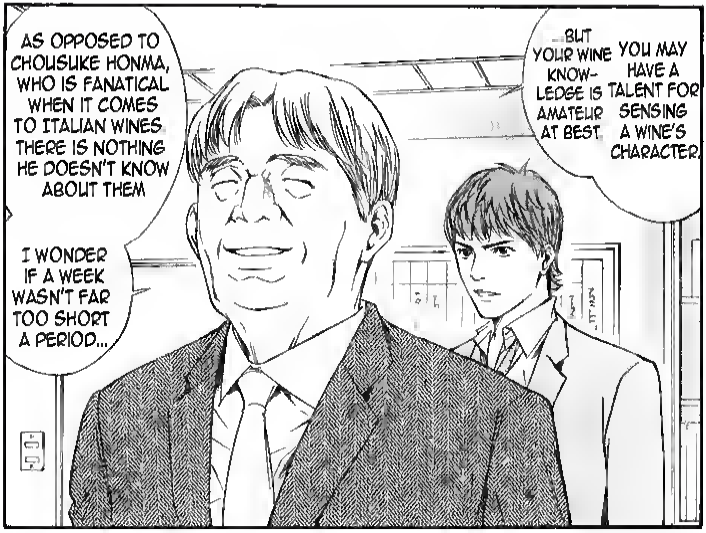
YOU MUST BE HAPPY ABOUT THAT

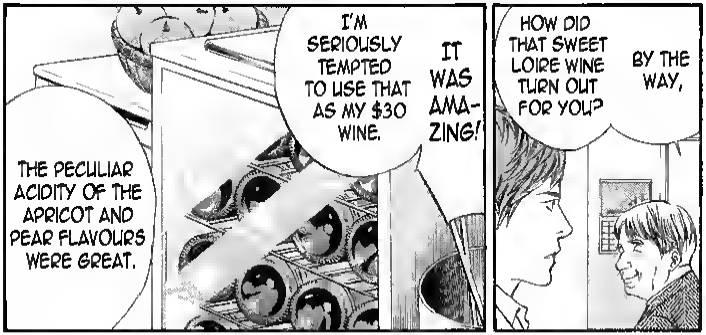
MR KAWA-RAGE...

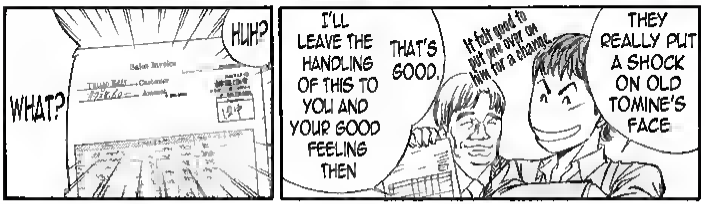
DID YOU JUST DO THAT TO HELP ME?

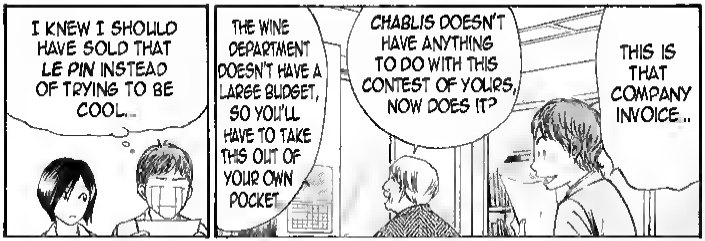
HO-HO-HO.

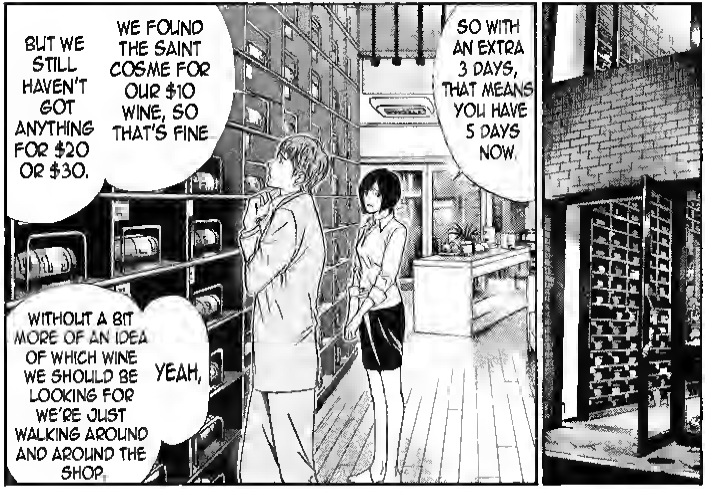
WHO CAN SAY...?


AS OPPOSED TO CHOUSUKE HONMA, WHO IS FANATICAL WHEN IT COMES TO ITALIAN WINES, THERE IS NOTHING HE DOESN'T KNOW ABOUT THEM
I WONDER IF A WEEK WASN'T FAR TOO SHORT A PERIOD...
...BUT YOUR WINE KNOW-LEDGE IS AMATEUR AT BEST.
YOU MAY HAVE A TALENT FOR SENSING A WINE'S CHARACTER.


THE PECULIAR ACIDITY OF THE APRICOT AND PEAR FLAVOURS WERE GREAT.
I'M SERIOUSLY TEMPTED TO USE THAT AS MY $30 WINE.
IT WAS AMA-ZING!
HOW DID THAT SWEET LOIRE WINE TURN OUT FOR YOU?
BY THE WAY,

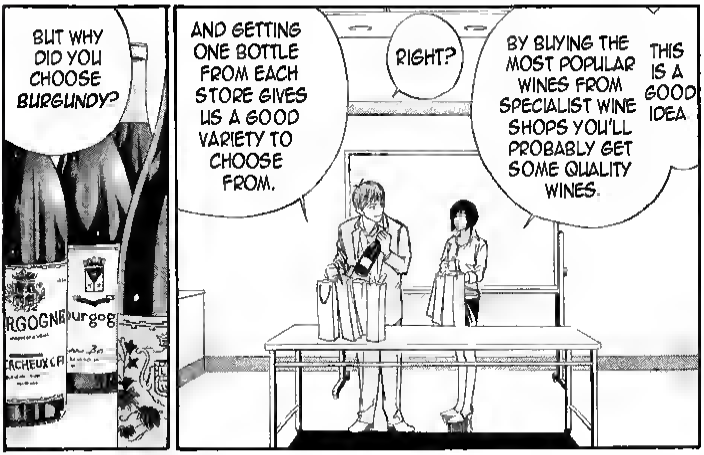

WHAT?
HUH?
I'LL LEAVE THE HANDLING OF THIS TO YOU AND YOUR GOOD FEELING THEN
THAT'S GOOD.
It felt good to put one over on him for a change.
THEY REALLY PUT A SHOCK ON OLD TOMINE'S FACE

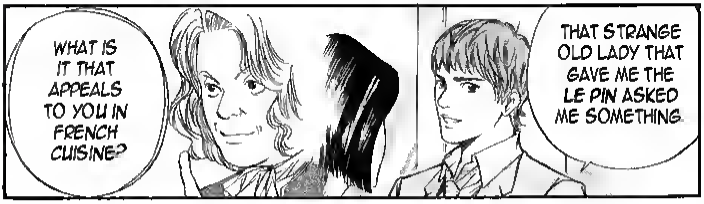

I KNEW I SHOULD HAVE SOLD THAT LE PIN INSTEAD OF TRYING TO BE COOL...
THE WINE DEPARTMENT DOESN'T HAVE A LARGE BUDGET, SO YOU'LL HAVE TO TAKE THIS OUT OF YOUR OWN POCKET.
CHABLIS DOESN'T HAVE ANYTHING TO DO WITH THIS CONTEST OF YOURS, NOW DOES IT?
THIS IS THAT COMPANY INVOICE..


BUT WE STILL HAVEN'T GOT ANYTHING FOR $20 OR $30.
WE FOUND THE SAINT COSME FOR OUR $10 WINE, SO THAT'S FINE
SO WITH AN EXTRA 3 DAYS, THAT MEANS YOU HAVE 5 DAYS NOW.
WITHOUT A BIT MORE OF AN IDEA OF WHICH WINE WE SHOULD BE LOOKING FOR WE'RE JUST WALKING AROUND AND AROUND THE SHOP.
YEAH,

WE ARE?
YES, WE ARE!
NO, NOT REALLY
HELLO ARE YOU FOLKS, LOOKING FOR SOME-THING IN PARTICULAR?

THIS STORE'S MOST POPULAR BURGUNDY.
I'D LIKE A BOTTLE OF...


BUT WHY DID YOU CHOOSE BURGUNDY?
AND GETTING ONE BOTTLE FROM EACH STORE GIVES US A GOOD VARIETY TO CHOOSE FROM.
RIGHT?
BY BUYING THE MOST POPULAR WINES FROM SPECIALIST WINE SHOPS YOU'LL PROBABLY GET SOME QUALITY WINES.
THIS IS A GOOD IDEA


WHAT IS IT THAT APPEALS TO YOU IN FRENCH CUISINE?
THAT STRANGE OLD LADY THAT GAVE ME THE LE PIN ASKED ME SOMETHING.

THINKING ABOUT IT AFTERWARDS, I UNDERSTOOD.
IT DIDN'T CLICK THEN, BUT...
"SO WHAT IS IT ABOUT FRENCH WINE THAT APPEALS TO YOU?" LIKE IT WAS SOME KIND OF RIDDLE.
AND THEN SHE ASKED,
WHEN SHE ASKED ME THAT, I TOLD HER THAT IT WAS THE VARIETY IN FRENCH FOOD THAT APPEALED TO ME.
ARE TWO HALVES OF A WHOLE.
LITERALLY BOTH FRENCH FOOD AND FRENCH WINE,
I THOUGHT CAREFULLY ABOUT WHAT HAPPENED AT THAT RESTAURANT.
SO FOR EVERY DISH THERE WOULD BE A WINE THAT COMPLEMENTED IT, A PERFECT MARRIAGE...
IN WHICH CASE THE APPEAL OF FRENCH WINE WOULD BE EXACTLY THE SAME AS FRENCH FOOD THAT'S BEING SERVED.

BASICALLY, THE ATTRACTION OF FRENCH WINES OVER ITALIAN WINES IS...
THE WIDE VARIETY OF FLAVOURS AND AROMAS THAT THEY HAVE.

ITALIAN WINE IS BASED AROUND COMPLEMENTING THOSE THINGS,
SO IT FEELS AS IF IT'S ONLY TRYING TO ACCOMPLISH ONE THING.

AND IT'S TRUE THAT A LOT OF ITALIAN WINES ARE POWERFUL, RICH, AND EXCITING TO DRINK.
DESPITE WORKING HERE AND HANGING OUT AT MONOPOLE I NEVER REALLY REALIZED IT

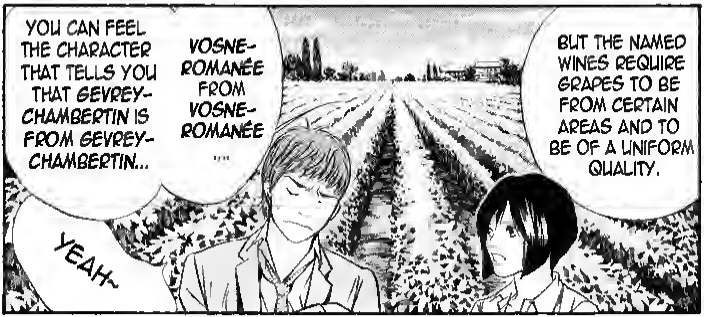
THEY CAME TO JAPAN, AND BEFORE YOU KNEW IT, THEY WERE EVERYWHERE JUST LIKE ITALIAN CUISINE.
ITALIAN WINES HAVE A CERTAIN REPUTATION AND EVEN A KIND OF CHARM
BUT WHEN ONE THINKS OF ITALIAN FOOD, ONE THINKS OF TOMATO SAUCE, OLIVE OIL AND CHEESE...

FRANCE IS A COUNTRY WITH FOUR DISTINCT SEASONS, JUST LIKE JAPAN...
SPRING TO SUMMER IS A GOOD TIME FOR BURGUNDY.
VARIATION? YOU'RE SO RIGHT.
THE TARTNESS OF FRESH FRUIT, AND THE REFINED SWEETNESS GOES WELL WITH ALL THE SEASONAL DISHES AT THAT PARTICULAR TIME OF THE YEAR.

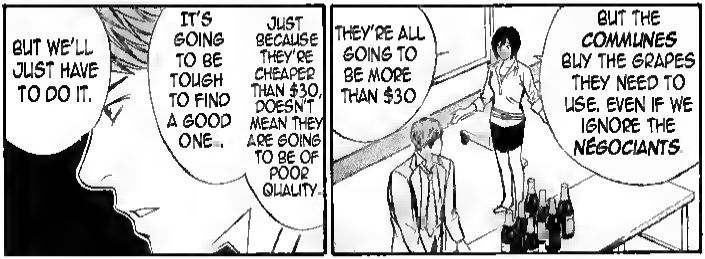
PERHAPS THE RICH TASTE OF A SAUVIGNON BLANC FROM THE BORDEAUX REGION.
AS THE SUMMER NIGHTS TURN TO AUTUMN, THE DESIRE FOR A COOL WHITE GROWS STRONGER.
...OR EVEN A CHILLED WHITE WINE
MIDSUMMER IS THE TIME FOR CHAMPAGNE,
GEEZ...
JUST TALKING ABOUT IT IS MAKING ME THIRSTY.
AND OF COURSE, IN THE WINTER YOU LONG FOR A STRONG, RICH BORDEAUX.
ARE THE PERFECT MATCH FOR DUCK, WILD DEER, AND THE LIKE.
IN THE AUTUMN, RHONE WINES LIKE THAT SAINT COSME WE DRANK AT FAMILLE

YEAH, THAT WOULD WORK
.....
OH
.....
.....
.....
SEE?
I HAVE A STRATEGY
JUST LISTEN
WHY A BURGUNDY AFTER THE PHONE?
BUT, BACK TO WHAT WE WERE TALKING ABOUT
BOURGOGNE
Vieilles Vig
BOUR
NONE OF THEM ARE 100% PINOT NOIR, THEY'RE ALL THE LOWER QUALITY BOURGOGNE ROUGE.
LOOK AT THIS. FROM ALL THE BOTTLES OF BURGUNDY THAT WE JUST BOUGHT FROM DIFFERENT SHOPS...
OH, YOU'RE RIGHT.
YOU'RE GOING TO FIND IT DIFFICULT TO GET A BURGUNDY FOR $20
BUT,
REALLY?
THERE ARE RULES OUTLINING WHICH FIELDS MAY BE USED TO MAKE WINES BEARING THAT NAME.
BURGUNDY IS A "CRU".
GENERALLY SPEAKING, THE LOWER GRADE GRAPES FROM THE ENTIRETY OF THE BURGUNDY REGION ARE GATHERED AND MIXED TO PRODUCE THE BOURGOGNE ROUGE.
BUT WHAT DO YOU MEAN BY BOURGOGNE ROUGE?
He might have the nose of a dog, but he's got the brain of one too.

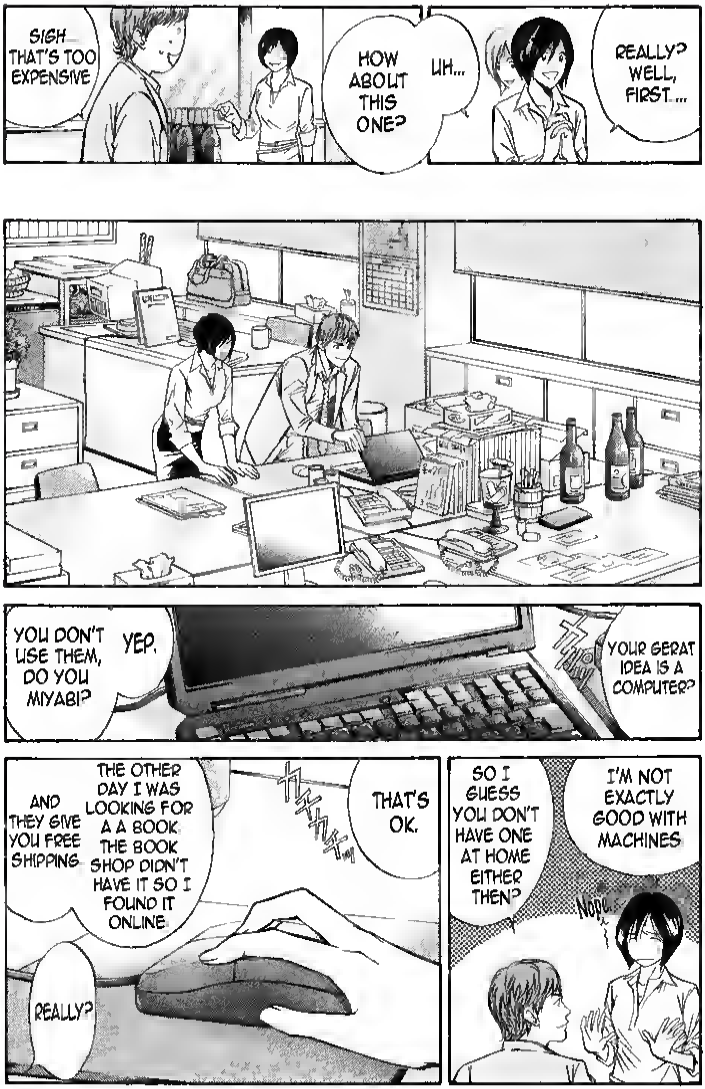
THE ONE WHO LIKED HENRY JAYER? MOST OF THOSE WERE BOURGOGNE ROUGE.
REMEMBER THAT MAN THAT HAD COLLECTED ALL THOSE WINES?
AH!
OH YEAH
IT ALWAYS ENDS UP AS A LOWER QUALITY WINE
BUT THE MOST IMPORTANT QUALITY OF FRENCH WINE IS THE CHARACTER OF IT'S TERROIR, AND THAT CAN NEVER BE REMOVED.
ANY OF THEM ARE CAPABLE OF PRODUCING A GREAT WINE.
—IN WHICH CASE, AN INFERIOR TERROIR ISN'T SO MUCH OF A PROBLEM
HE SAID THAT THE CHARACTER OF THE WINEMAKER WAS THE MAIN INFLUENCE ON THE TASTE OF A WINE.
I COULDN'T FEEL THE TERROIR, THE CHARACTER OF THE FIELDS, AT ALL...
WHEN THE OLD MAN ROBERT BROUGHT OUT THOSE GROS FRÈRE & SOUER WINES, I COULD FEEL THE DIFFERENCE BETWEEN THE VOSNE-ROMANÉE AND ECHÉZEAUX

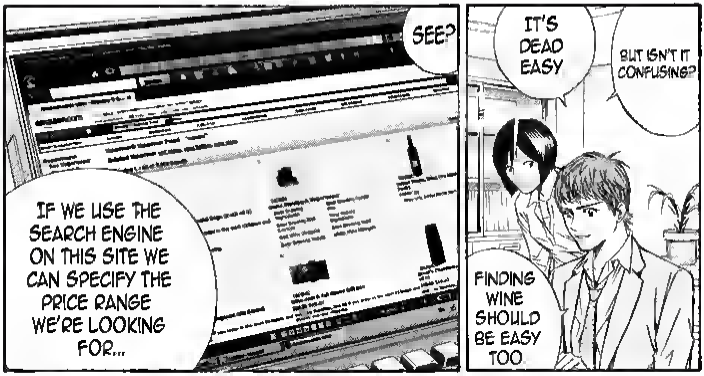

YOU CAN FEEL THE CHARACTER THAT TELLS YOU THAT GEVREY-CHAMBERTIN IS FROM GEVREY-CHAMBERTIN...
VOSNE-ROMANÉE FROM VOSNE-ROMANÉE
...
BUT THE NAMED WINES REQUIRE GRAPES TO BE FROM CERTAIN AREAS AND TO BE OF A UNIFORM QUALITY.
YEAH

THE SECOND FRENCH WINE IS GOING TO BE A COMMUNE BURGUNDY.
I'VE MADE UP MY MIND!
WHAT?

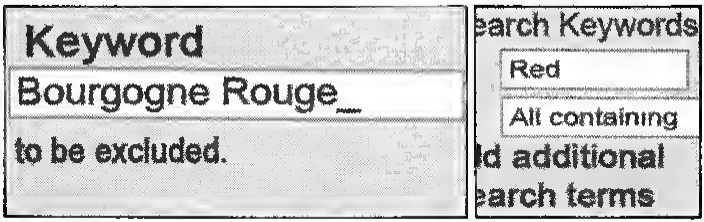

BUT WE'LL JUST HAVE TO DO IT.
IT'S GOING TO BE TOUGH TO FIND A GOOD ONE...
JUST BECAUSE THEY'RE CHEAPER THAN $30, DOESN'T MEAN THEY ARE GOING TO BE OF POOR QUALITY.
THEY'RE ALL GOING TO BE MORE THAN $30
BUT THE COMMUNES BUY THE GRAPES THEY NEED TO USE. EVEN IF WE IGNORE THE NÉGOCIANTS.

IF WE'RE GOING TO WIN AGAINST THE ITALIAN WINES...
WE NEED AN AMAZING BURGUNDY AS OUR $20 BOTTLE.
.....
GOT IT!!
LET'S GO BACK TO THE OFFICE
I HAVE AN IDEA
HUH?
SHOULDN'T YOU BE GOING TO A WINE SHOP?
YEAH
JUST PLAY ALONG WITH ME FOR A BIT.
THIS MIGHT BE THE FASTEST WAY TO FIND OUR WINE.


SIGH... THAT'S TOO EXPENSIVE
HOW ABOUT THIS ONE?
UH...
REALLY? WELL, FIRST...
YOUR GREAT IDEA IS A COMPUTER?
YEP.
YOU DON'T USE THEM, DO YOU MIYABI?
THAT'S OK.
THE OTHER DAY I WAS LOOKING FOR A A BOOK. THE BOOK SHOP DIDN'T HAVE IT SO I FOUND IT ONLINE.
AND THEY GIVE YOU FREE SHIPPING.
REALLY?
I'M NOT EXACTLY GOOD WITH MACHINES.
SO I GUESS YOU DON'T HAVE ONE AT HOME EITHER THEN?
NOPE.


SEE?
IF WE USE THE SEARCH ENGINE ON THIS SITE WE CAN SPECIFY THE PRICE RANGE WE'RE LOOKING FOR...
IT'S DEAD EASY
BUT ISN'T IT CONFUSING?
FINDING WINE SHOULD BE EASY TOO

Keyword
France Burgundy
Search
WE CAN FILTER BY TYPE.


Keyword
Bourgogne Rouge_
to be excluded.
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All containing
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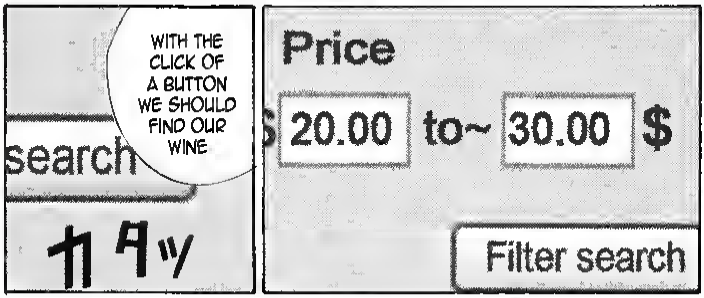
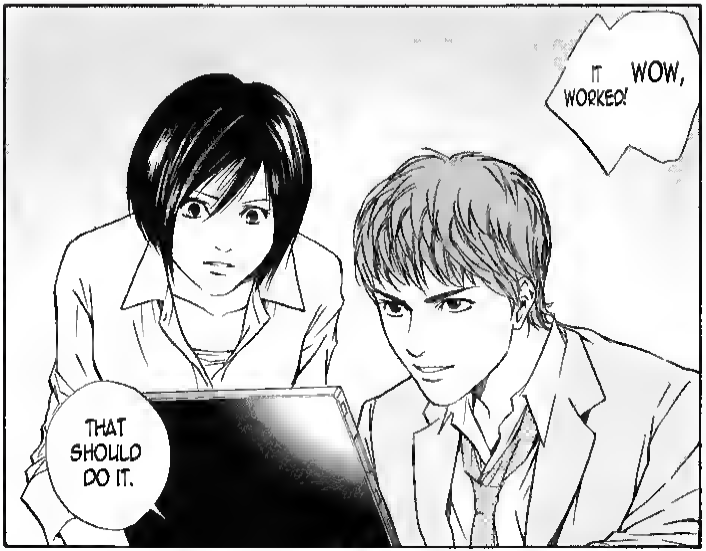
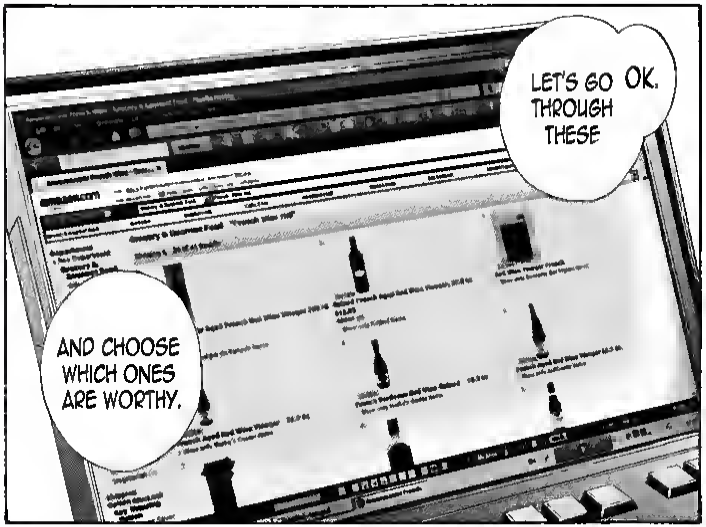
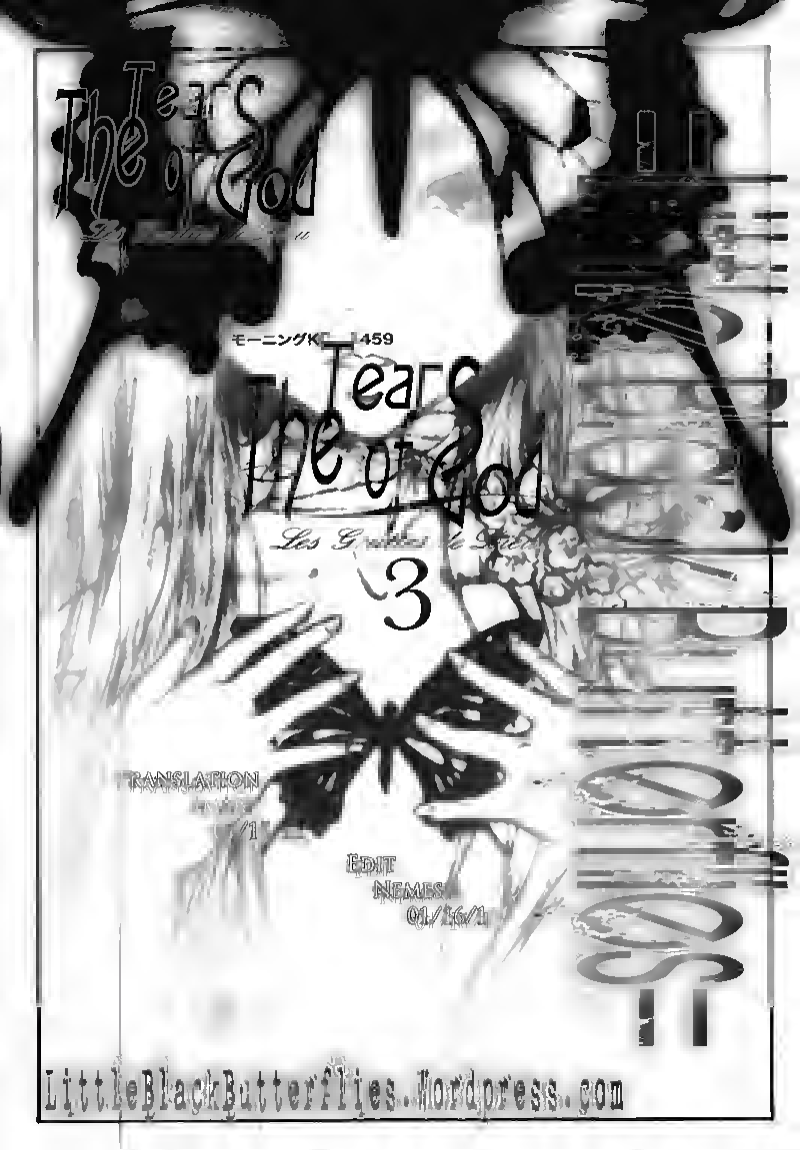

WITH THE CLICK OF A BUTTON WE SHOULD FIND OUR WINE
search
Price
20.00
to~
30.00
$
Filter search


IT WORKED!
WOW,
THAT SHOULD DO IT.


LET'S GO THROUGH THESE
OK.
AND CHOOSE WHICH ONES ARE WORTHY.

#27 END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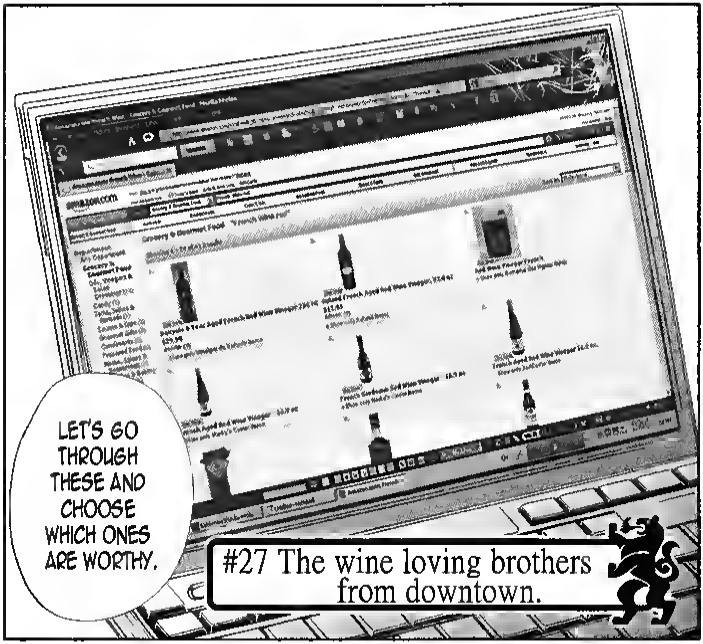
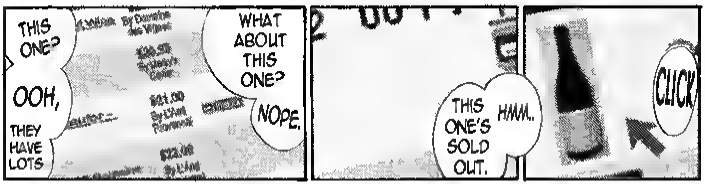
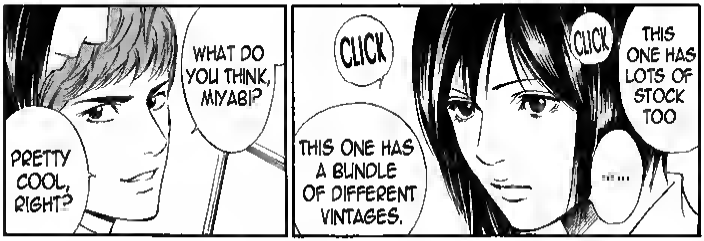
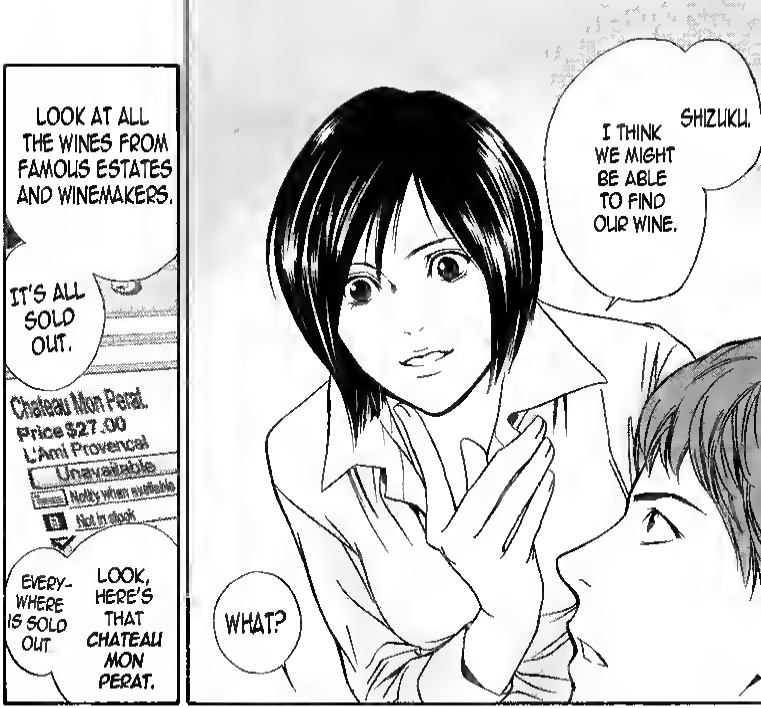
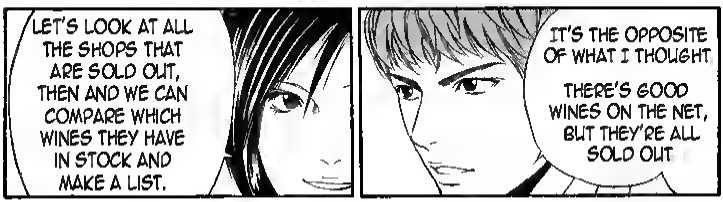
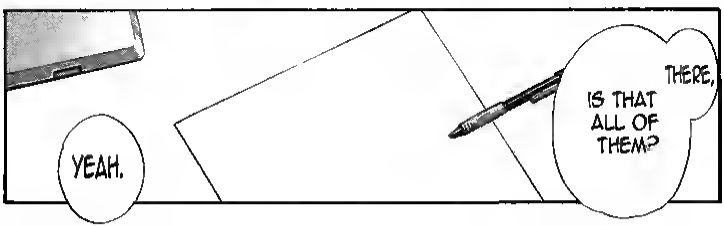

LET'S GO THROUGH THESE AND CHOOSE WHICH ONES ARE WORTHY.
#27 The wine loving brothers from downtown.


THIS ONE?
OOH, THEY HAVE LOTS
WHAT ABOUT THIS ONE?
NOPE.
THIS ONE'S SOLD OUT.
HMM..
CLICK


WHAT DO YOU THINK, MIYABI?
PRETTY COOL, RIGHT?
CLICK
THIS ONE HAS A BUNDLE OF DIFFERENT VINTAGES.
CLICK
THIS ONE HAS LOTS OF STOCK TOO


SHIZUKU.
I THINK WE MIGHT BE ABLE TO FIND OUR WINE.
WHAT?
LOOK AT ALL THE WINES FROM FAMOUS ESTATES AND WINEMAKERS.
IT'S ALL SOLD OUT.
Chateau Mon Perat.
Price $27.00
L'Ami Provencal
Unavailable
Notify when available
Not in stock
EVERY-WHERE IS SOLD OUT
LOOK, HERE'S THAT CHATEAU MON PERAT.

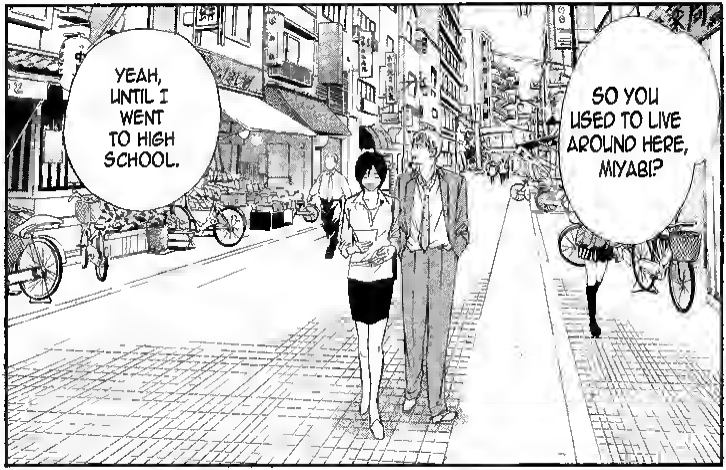

LET'S LOOK AT ALL THE SHOPS THAT ARE SOLD OUT, THEN AND WE CAN COMPARE WHICH WINES THEY HAVE IN STOCK AND MAKE A LIST.
IT'S THE OPPOSITE OF WHAT I THOUGHT.
THERE'S GOOD WINES ON THE NET, BUT THEY'RE ALL SOLD OUT


THERE, IS THAT ALL OF THEM?
YEAH.

HUH?
I THINK I USED TO GO TO SCHOOL WITH THE GUY WHO RUNS THIS SHOP.
IT IS!! BRING THE LIST AND COME WITH ME. WE MIGHT GET A CHEAP DEAL.
ISHIKAWA
In Stock

CAN'T BE HELPED, YOU'VE GOT TO MOVE WITH THE TIMES
HM?

COMPUTERS ARE SO SIMPLE!.
I'm gonna buy one!
WHAT, RIGHT NOW?


YEAH, UNTIL I WENT TO HIGH SCHOOL.
SO YOU USED TO LIVE AROUND HERE, MIYABI?

What kind of twins are they?
Fellowment and graduate?
HERE IT IS!

BUT THE OLDER BROTHER WAS PRETTY SMART. I THINK HE WENT TO HITOTSUBASHI UNIVERSITY.

WHAT DID YOU SAY ABOUT THIS GUY?
HE HAD A TWIN BROTHER?
AND THAT HE WAS A DELINQUENT THAT ALSO DROPPED OUT OF HIGH SCHOOL?

Number. 1
IN CHEAP WINES!
ISHIKAWA
Wine shop.
ISHIKAWA
CAVE de ISHIKAWA
Heure de travail 10.00 ~23.00
From $6.90
50% off
Store hours
Open at 10 am.
Closed at 11 pm.
30% off Bordeaux
30% off
CHEAP!!
Delicious!
ALL ROCK BOTTOM PRICES!!
Bordeaux $9.80
Burgundy $12.80
Bordeaux $9.80
Burgundy $9.80
BARGAIN $6.90
RHONE SPECIAL DEAL! $10.80
JAPAN
10% OFF ALL WINES!
.....
.....

MIYABI.
WELL NOW THIS ISN'T THE SORT OF PLACE I'D EXPECT TO SEE A COUPLE LIKE YOU TWO.
Y..YEAH IT USED TO BE JUST A NORMAL WINE SHOP.
THEY'VE JUST CHOPPED IT RIGHT DOWN THE MIDDLE..
THAT'S ALL UNDER ONE ROOF...
WHAT UP?
KENYA!
NICE TO MEETCHA.
KENYA, THIS IS SHIZUKU KANZAKI WE WORK TOGETHER.
SHIZUKU, THIS IS KENYA ISHIKAWA.
THE PLEASURE IS MINE.
HERE'S MY CARD

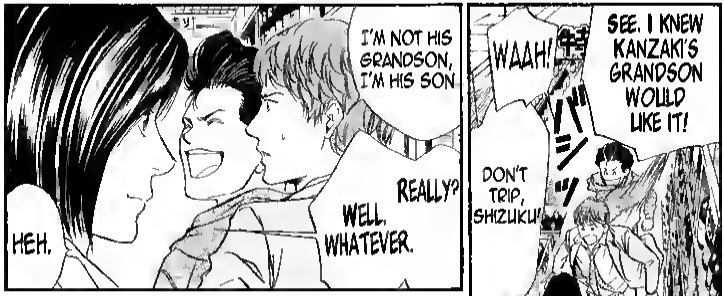
YOU MORON.
YOU SELL WINE AND YOU CAN'T REMEMBER YUTAKA KANZAKI?
NOW... WHERE HAVE I SEEN THAT BEFORE...
HMM....
TAIYO BEER
神咲 雫
KANZAKI SHIZUKU
HMM. KANZAKI IS WRITTEN WITH THE KANJI FOR GOD AND BLOOM
HELLO, IT HAS BEEN TOO LONG, MS. SHINOHARA.
JUNYA!
PARDON MY RUDENSS, BUT ARE YOU RELATED TO MR. KANZAKI?
YES, I'M HIS SON.
WELL, YES.
I'M TRYING TO BECOME A SOMMELIER. BUT I JUST RECENTLY FAILED THE TEST.
WOW, JUNYA YOU GOT YOUR ADVISOR'S QUALIFICATION?

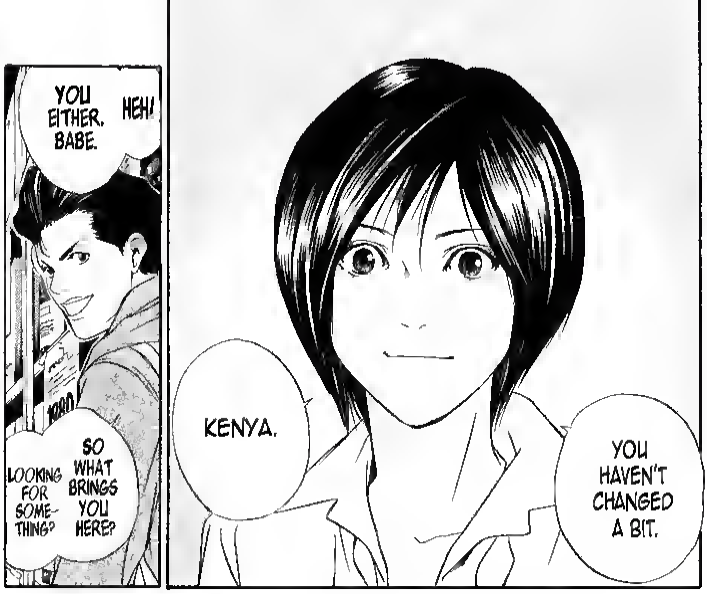
PLEASE, COME INSIDE.
SORRY THE SHOP IS A LITTLE CRAMPED.
JUST AS I SUSPECTED.
WOAH!
MIYABI CAME TO MY SHOP THEY RE MY CUSTOMERS
HOLD IT RIGHT THERE. MY BROTHER.
LET'S GET YOU SOME GROG!
WHA... WHA... WHA...
YOU DON'T EVEN HAVE AN ADVISOR'S BADGE.
WHAT ARE YOU DOING KENYA?
WHY WOULD YUTAKA KANZAKI'S SON WANT TO VISIT YOUR SHOP?
YOU USED TO BE A GANG MEMBER.
THE GANG HAS NOTHING TO DO WITH THIS!!
I DON'T NEED SOME STUPID TEST TO TELL ME I CAN SELL WINE!!
A LIQUOR LICENSE IS ALL I NEED!!

BRING IT ON!!
HMPH.
NOW BOYS, DON'T MAKE A FUSS.
YOU ALWAYS USED TO FIGHT AS KIDS. I SEE THAT NOTHING'S CHANGED
JUST JANKEN TO SEE WHERE WE GO FIRST.
JANKEN IS KIND OF CHILDISH, DON'T YOU THINK?
DO GO AHEAD TO KENYA'S FIRST.
HOWEVER I WARN YOU, IT'S NOT EXACTLY A PLEASANT SHOP.
STOP PULLING WINE OUT OF THE HAT AND PULL OUT A DOVE
...
...
YOU LOOK LIKE A MAGICIAN IN THAT BOWTIE.
SCREW YOU.

CHECK THIS PLACE OUT.
I'VE GOT WINES FROM ALL OVER THE WORLD.

NOW THEN...
MY MOTTO IS TO KEEP THE LOWEST PRICES POSSIBLE.
I PURCHASE ALL THE GOOD WINES IN BULK, AND THE RESULT IS WHAT YOU SEE HERE.
SORRY IT'S NOT CHILLED.
THERE'S NO EXPENSIVE WINES, BUT EACH ONE IS LIKE MY CUTE LITTLE CHILD.
I'D BE FURIOUS IF ANYTHING HAPPENED TO THEM
WHAT AN INTERESTING WINE SHOP THIS IS.




HEH!
YOU EITHER, BABE.
SO WHAT BRINGS YOU HERE?
LOOKING FOR SOMETHING?
KENYA.
YOU HAVEN'T CHANGED A BIT.

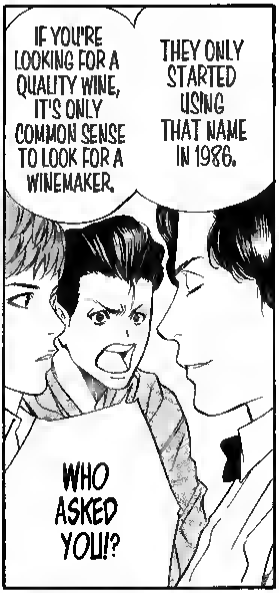
YOU SEE ALL THESE BOTTLES OF WINE?
THE MOST EXPENSIVE ONES ARE $30.
HMM... THAT'S A TOUGH ONE.
I'M NOT SURE I HAVE EXACTLY WHAT YOU WANT.
BUT A BURGUNDY THERE'S NO WAY YOU'LL BE ABLE TO GET A GEVREY-CHAMBERTIN, OR A VOSNE-ROMANEE, OR EVEN A COTES DE NUITS FOR THAT PRICE
THAT'S WHAT I THOUGHT.

WHAT DO YOU THINK?
AH, IT'S A POUSSE D'OR.
IT'S ABOUT $20.
I'VE GOT THIS FROM A MINOR VINEYARD IN THE COTE DE BEAUNE AREA.
YEAH.
IS IT REALLY A $20 WINE?
THIS MAY NOT BE FAMOUS, BUT IT'S A FIRST GROWTH VINEYARD.
HM.
IT'S REGARDED VERY HIGHLY AMONG THE NATURALLY PRODUCED WINES. THEY DON'T USE ANY FERTILISERS OR AGRICULTURAL CHEMICALS.
IT'S A GOOD EXAMPLE OF THE WINES FROM THAT AREA.
SANTENAY CLOS TAVANNES '02?
I'M NOT EXACTLY A MATH WHIZ. BUT I'M SELLING IT FOR $29.
WELL...
Le Pousse d'Or
SANTENAY 1ER CRU
CLOS TAVANNES
Appellation Santenay 1er Cru Contrôlée
Produit of France
HOW IS IT, KANZAKI?
OK, LET'S SEE THEN.
WOW! ROBERT PARKER JR. GAVE IT 90-92 POINTS!

YEAH. MAYBE A BIT...
I CAN TASTE THE DEPTH OF THE POTENTIAL IN IT.
HMM...
EVERYTHING IS PROBABLY GOING TO HAVE SOME DRAWBACK LIKE THAT.
YOU NEED TO WAIT 2 OR 3 HOURS AFTER OPENING THEM.
THE BEAUNE AREA WINES NEED A LONG TIME TO MATURE. SO THEY'RE A PAIN TO DRINK.
IT'S STILL VERY ACIDIC, IT'S LIKE DRINKING VINEGAR.
BUT IT'S TOO EARLY TO BE DRINKING THIS YET.
MAYBE..
SO, YOU MEAN THERE'S NO WAY WE CAN WIN THIS COMPETITION?
REALLY?
WHERE?
COTES DE NUITS IS THE MOST FAMOUS PLACE FOR EASY TO DRINK WINES.
BUT THERE'S ONLY ONE PLACE THAT MAKE GOOD, CHEAP WINE LIKE YOU WANT.
ポン
GOT IT!

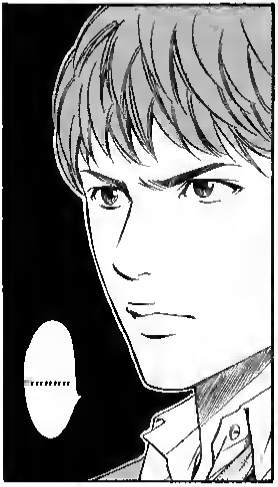
MARSANNAY.
MAYBE THAT'S THE ANSWER.
I see...
MARSANNAY...?
...
MARSANNAY?
DON'T MAKE ME LAUGH.
HA HA HA HA.
I THOUGHT THAT WAS A WALL. IT'S JUST A STACK OF WINE
EH?
DIDN'T ANYONE TEACH YOU NOT TO EAVES-DROP?
I WASN'T, I JUST OVER-HEARD YOU.
THE WALL ISN'T WORKING. IT'S NOT KEEPING THE ASSHOLES OUT.
MARSANNAY WASN'T EVEN REGISTERED AS AN AOC UNTIL RECENTLY.

THE FIELD IS A SECONDARY CONSIDERATION.
A WINE CAN BE GIVEN THE NAME OF ANY ESTATE YOU LIKE.
THE SKILL OF THE WINEMAKER IS THE KEY FACTOR!


IF YOU'RE LOOKING FOR A QUALITY WINE, IT'S ONLY COMMON SENSE TO LOOK FOR A WINEMAKER.
THEY ONLY STARTED USING THAT NAME IN 1986.
WHO ASKED YOU!?

THERE'S NO MISTAKING IT. NO MATTER WHICH DOMAINE, VILLAGE OR FIELD THE GRAPES WERE GROWN IN!
THE REAL STRENGTH OF A BURGUNDY COMES FROM THE TERROIR!!

A LEROY IS A LEROY. A DUGAT IS A DUGAT. THAT'S WHAT THEIR CUSTOMERS WANT.
WHATEVER. EVEN WITH THE BOURGOGNE ROUGE,
NOW, IF YOU TWO WOULD LIKE TO STEP OVER TO MY STORE.
LIKE BAGS, OR CLOTHING.
IT'S CALLED ESTABLISHING YOUR BRAND.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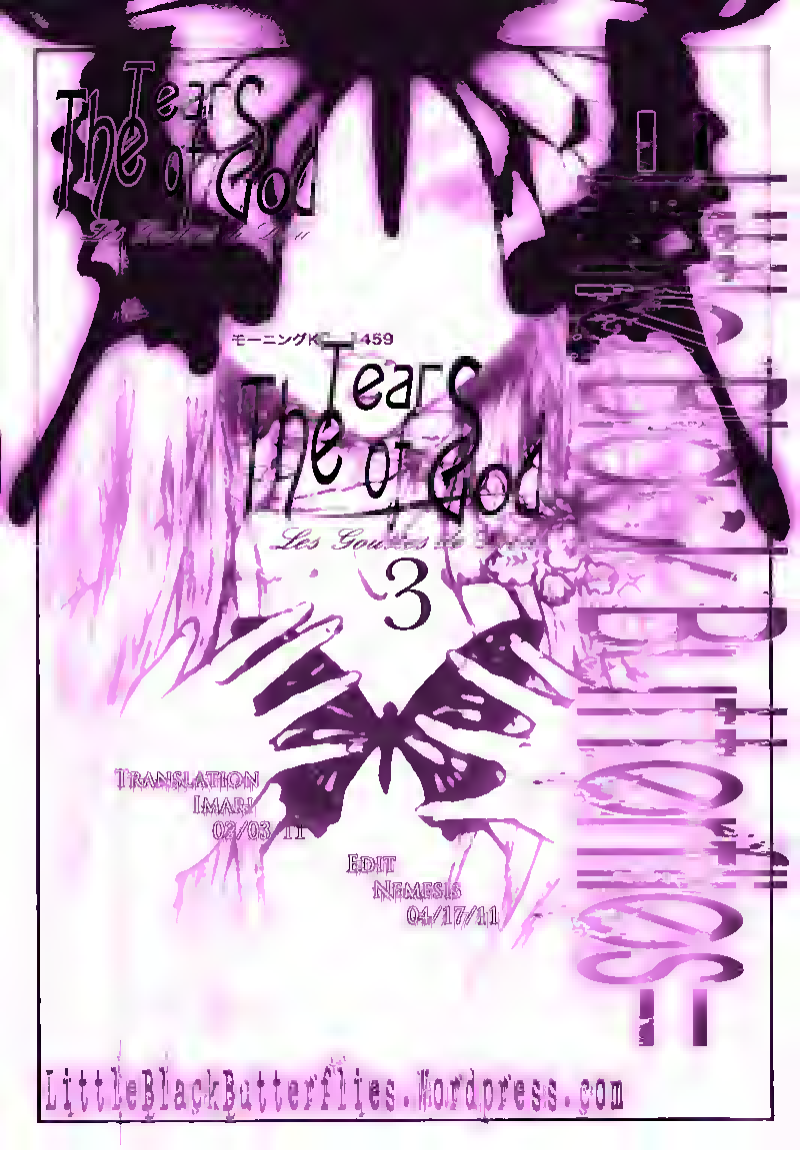
THEY STILL USE THE BOURGOGNE ROUGE GRAPES. WHICH COULD BE FROM ANYWHERE!!
A FAMOUS ESTATE DOESN'T DO ANYTHING EXCEPT JACK UP THE PRICE!

YOU WON'T FIND A $20 WINE AMONGST THOSE THOUGH.
THE BOURGOGNE ROUGE IS OF A LOWER QUALITY, BUT YOU CAN STILL FIND SOME EXCELLENT WINES THERE.
YOU CAN SEE THE BOURGEOIS WINES LINED UP HERE, ALL FROM FAMOUS ESTATES.
...OK
BUT WHAT I REALLY WANT TO FIND IS A WINE THAT EXPRESSES THE CHARACTERISTICS OF THE TERRIOR WELL.
I DON'T THINK I CAN WIN IF I DON'T HAVE THAT...
MAISON LEROY, PARIZOT, DENIS MORTET....
TOK TOK TOK
OR ONE THAT HAS BEEN VERY POPULAR RECENTLY, DOMAINE LECHENEAUT.
THEY'RE ALL FIRST CLASS ESTATES, FOR ONLY $20.

SEE. I TOLD YOU! TERRIOR!
THAT'S DIFFICULT.
I SEE.
WHO WOULD DRINK THAT?
THE BEST YOU COULD DO WOULD BE A ¥30 BOTTLE FROM A THIRD RATE PREMIER CRU.
GET BACK ON YOUR SIDE.
SHUT IT.
WHAT IF I AM?
YOU TRYING TO SAY SOME-THING?
SCREW YOU, YOU BASTARD!
AH!

WHAT ARE YOU SUPPOSED TO DO WITH ALL THAT CHEAP WINE YOU'VE BEEN BUYING UP!?
WHAT ABOUT YOU!?
WINE'S NOT VODKA!
YOU DON'T DRINK HUGE AMOUNTS OF WINE TO GET WASTED.
AND LOOK WHAT YOU'VE DONE TO THE SHOP!!
WHEN DAD GOT SICK, YOU JUST BROUGHT IN ALL THESE EXPENSIVE WINES!
YOU CAN'T HAVE IT ALL YOUR OWN WAY!
THAT'S OUR TRADEMARK!!
HEY! I SAID STOP!!
DAMMIT, WOULD YOU TWO GROW UP!
SHIZUKU, WOULD YOU DO SOMETHI...

vol.3 END


モーニングKC 1459
The Tears of God
Les Gouttes de Dieu
3
TRANSLATION
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